

Moscato Passito



Wine Description	Sweet white passito wine
Grapes	Moscato
Production Area	The grapes of Muscat used to produce this wine come from “Lady Anna’s” vineyard which is located on the south-eastern side of Garluzzolo and was planted in the ‘60s.
Winemaking	Careful hand-harvest selected bunches of ripe grapes are transported in a cool and dry place where they are let to dry. In February grapes are pressed and the concentrated grape juice ferments in small wood barrels where it stays for about 2 years before the bottling.
Apperance	Deep straw yellow colour sweet wine
Tasting Notes	<i>Intense aroma of candied yellow fruit (apricot, peach) with pleasant notes of sage and cinnamon.</i>
Serving Temperature	10°C – 12C
Size	37,5 cl
Alcohol	13 % Vol.
Pairings	To be paired with creamy deserts and dry biscuits.