



## WHITE WINE - PAREJ

Who said that Moscato needs to be sweet, no matter what?

Let yourself be amazed by this wine, simple but fruity, that presents itself pretty different compared to the classic Moscato that we all know. Dive into the past, when Moscato used to be served dry, making easier to combine it with white meat and blue cheese. In its more modern role, it matches well both with aperitif and with the dessert, at the end of a meal.

With its aromatic smell and the unexpected taste, it is a still white wine which is distinguished by its interesting personality. A wine without compromise, than “Parej”: translated into the dialect from Piedmont “Just like it is”.

### ORGANOLEPTIC CHARACTERISTICS AND DESCRIPTION

**LOCATION OF THE VINEYARDS:** Piemonte - Langhe, comune di Mango (CN)

**METHOD:** Classical white vinification, with crushing and maceration in automatic fermenters for a day, in order to better enrich the must of aromatic substances. Racking is followed by the pressing of the must and the skins: the must is cleaned through sedimentation, then a controlled fermentation starts at 18/20° C for 7 days, after which the wine is transferred and aged in stainless steel tanks for 3 months, then cleaned and put into bottles.

**COLOR:** Straw yellow, very strong.

**SMELL:** Distinctive and aromatic scent with hints of primary Moscato grapes, honey, rose, lime blossom and acacia.

**TASTE:** Dry, well balanced and persistent.

**FOOD MATCHING:** It can be used as an aperitif thanks to its freshness and fruitiness or with white meats and shellfish.

**Alcohol:** 12,5 %

**Acidità Totale:** 6 gr/l



Tulip  
glass



100%  
Moscato



10-12°C



Bottle in  
vertical  
position