



PIEMONTE D.O.C. MOSCATO PASSITO - ALBAROSA

This wine comes from the intuition and the desire to test the Moscato grapes from the vineyards of Valdivilla: small clusters, very healthy, patiently hung in the sun by Rosalba (hence the name "Albarosa"). It is characterized by nature as a meditation wine, characterized by golden yellow COLOR, very strong and tending to amber. It is distinguished by its PERFUME blunt of "cooked" Moscato and scents of sage, rosemary and vanilla. The aging of the grapes and the alcohol content gives it a TASTE sweet and complex that impresses the aromatic delicacy which is very persistent. Ideal alone or as dessert wine, thanks to its strong structure, especially in PAIRING to fermented cheese.

ORGANOLEPTIC CHARACTERISTICS AND DESCRIPTION

LOCATION OF THE VINEYARDS: Piemonte - Langhe, Comune di Santo Stefano Belbo

METHOD: The grapes are dried on selected rows sheltered from the rain, then gently pressed: a cold maceration of the grapes for two days follows. The must is cleaned up with filtration, and then the fermentation at a controlled temperature of 16 ° C starts. When it reached about 2% alcohol, you put the product in barrels where it finishes the fermentation. The length of the fermentation and of the aging in oak barrels depends on the year: usually it lasts for 5-6 months. At the end, it is put in stainless steel tanks for 2 months for a new aging, then the wine is cleaned and put into sterilized bottles.

COLOR: Golden yellow, very strong.

SMELL: Aromatic scent with hints of dried Moscato grapes, honey, vanilla, sage, moss, lime and rosemary.

TASTE: Sweet, warm, with a complex structure.

FOOD MATCHING: Excellent with fermented cheese (gorgonzola) or to be consumed in meditation.

Alcohol: 11,5% **Sugar:** 170gr/l



Tulip
glass



100% Moscato
Bianco.



12-14°C



Bottles in
horizontal
position