



MOSCATELLO SELVATICO

Classification:

Moscateello Selvatico late harvest Puglia IGP.

Grapes: Moscateello Selvatico from late harvest.

Production area: Hilly area near Ruvo di Puglia.

System: Standing bushes.

Harvesting: First ten days of November.

Vinification: The grapes are immediately taken to the winery to undergo destemming and crushing, before being cooled to 10°C. At this point, they undergo brief maceration in the press for 4-6 hours in order to extract the flavours from the skins. The free-run must is then collected to be fermented in barrels where the wine is aged for about 6 months on the lees. It is then placed in steel containers where it remains for about 2 months before bottling.

Organoleptic characteristics: Straw yellow with a delicate hint of gold in the glass. Candied orange, chamomile, renetta apple and candy floss come to the nose, with a herbaceous base below. On the palate, citrus and delicate orange flower. The final is fruity, rich and fresh all at once.

Food pairing: Lemon cakes, deserts made with almonds, fruit tarts, boconotti (dark chocolate filled pastries), sweet taralli, semi-aged cheeses aged with fruit, gorgonzola.

Serving temperature: 10 C°

Analytical data:

ABV 14%

Residual sugar 60,00 g.l.

Total acidity 5,50 g.l.

