

CRYFUS MOSCATO SWEET



Classification:

Moscato Puglia IGP.

Grapes: Moscato single variety.

Production area: Ruvo di Puglia.

System: second half of September.

Epoca di vendemmia: the second half of October.

Vinification: the grapes are soft pressed and the extracted must is decanted and filtered before being cooled to zero degrees celsius. It is then placed in an autoclave where it undergoes single fermentation. It remains on the lees for 60 to 90 days before isobaric bottling.

Organoleptic characteristics: brilliant straw yellow with a distinct bead. Yellow flowers, mimosas and preserved peaches to the nose, with herbaceous and rosewater notes beneath. Creamy and sweet in the mouth, with a fruity finish.

Food pairing: baker's custard, chiacchiere biscuits, peach pie, fried fancies, Christmas cakes and sweets, sponge cake with whipped cream.

Serving temperature: 6 C°

Analytic data:

ABV 7%

Residual sugar 64,20 g.l.

Total acidity 6,35 g.l.