Wijnfiche



Tenuta Secolo IX - Moscatello di Castiglione Passito - 0,50 L | Colline Pescaresi IGP (Abbruzzo) Italy (ABRUZZO) — 2018

Domain

Tenuta Secolo IX

This wine comes from the Abruzzo, Eastern Italy. About 40 km from the coastal city of Pescara, lies the Casauria area. The 20-hectare vineyard of Tenuta Secolo IX is located near the Gran Sasso Mountains and the Majella National Park. In addition to quality wines, the domain wants to produce authentic wines from Abruzzo. Their masterpiece is the sweet Moscato di Castiglione a Casauria. The original variety, from the end of the 17th century, nowadays grows on their domain, along with three other indigenous varieties: Montepulciano d'Abruzzo, Trebbiano d'Abruzzo and Pecorino.

Vinification

The grapes are picked early in the morning during the first week of September. For this Moscatello one picks the overripe grapes from the oldest vines in the vineyard. They are put in baskets of up to 5 kilos. After careful selection, the grapes are split into two parts. One part is pressed in an inert environment and then the must goes into steel fermentation tanks. Of the other part, the grapes undergo a pellicular maceration for 18 hours at 4°. This is followed by a soft pressing and this part is matured in French oak barrels. Finally, the two parts are assembled and the wine is left in the bottle for about 6 months before it is marketed.

Taste

The wine has a beautiful straw yellow color. In the nose we discover acacia, peach and candied lemon. In the mouth the wine is soft, with aromas of citrus, pineapple, passion fruit and some ginger. In the background we discover minarality and some licorice.

Food pairing

Cheese - Gorgonzola

General information

Type: White wine

Grape varieties: Moscatello

Viticulture: Traditional Storage (years): + 7-10 Serving temperature: 8 °C

Taste profile: Sweet

