Wijnfiche

Tenuta Secolo IX - Moscatello di Castiglione Passito - 0,50 L | Colline Pescaresi IGP (Abbruzzo) Italy — 2020

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

Pastry | Dessert - red fruit | Foie gras | Cheese - aged

General information

Type: White wine
Grape varieties: Moscatello
Viticulture: Traditional
Storage (years): + 7-10
Serving temperature: 10-12 °C
Taste profile: Sweet

