

PASTÙ TARDÌ
PIEMONTE
DENOMINAZIONE DI ORIGINE CONTROLLATA
MOSCATO PASSITO



Grapes: Moscato.

Altitude: 250 - 400 m. above s.l.

Soil: calcareous - marly.

Training system: Guyot.

Plant density: 5000 plants per hectare.

Production per hectare: 30 quintals.

Grape to wine yield: 45%.

Alcoholic fermentation: stainless steel at 13-14 °C.

Malolactic fermentation: completed.

Maturation: two years in barrels and then six months in bottle.

Color: intense golden yellow.

Bouquet: intensely and persistently aromatic, hints of acacia honey, preserves and candied fruit leading to sweet, spicy notes.

Taste: profoundly sweet in mouth with balanced acidity. The intensity, persistence and harmony of this wine excite the palate.

Alcoholic degree: 13% vol.

Residual sugar: 140 g/l.

Total acidity: 6.10 g/l.

pH: 3.45.

Dry extract: 187 g/l.

Serving temperature: 12-14 °C.

Master winemaker: Riccardo Cotarella.

Winemaker: Daniele Carboni.



COLOMBO