

Priore

DOLCE PASSATO

Wine appellation:

Bianco Dolce

Type of grape:

Moscato Giallo 100%

Altitude:

250 m. above sea level

Production method and plant density:

Guyot with 4400 vines per hectare

Vintage 2016:

Regular climatic trend, average rainfall.

A very positive year in terms of quantity and quality.

Harvest:

Late harvest of yellow moscato grapes. Drying in boxes for 5 months. Pressed in March. Final yield of 18 liters from 100 kilograms of fresh grapes. Maturation for 24 months in tonneaux.

Tasting sensations:

- intense golden yellow color
- hints of orange peel, maracuja and mango
- notes of honey, velvety, whit good acidity and long persistence.

Pairing:

Ideal with desserts or with cheeses as Gorgonzola.
Excellent at the end of a meal.

Line:

Priore

Type of Wine:

White

Variety:

Moscato Giallo 100%

Alcohol:

13,50 % Vol.



TENUTA
DEL PRIORE