

Porta Pasiensa

WHITE WINE MADE WITH OVER-RIPENED GRAPES

- **Grape Variety:** 100% White Moscato.
- **Yield:** 70q/ha.
- **Growing system:** Guyot.
- **Harvest period:** End of October.
- **Production area:** Cossano Belbo and Santo Stefano Belbo.
- **Colour:** Golden yellow with amber hues.
- **Bouquet:** Intense, complex and aromatic.
- **Taste:** Sweet, harmonious and velvety, typical of Moscato grape.
- **Alcoholic percentage:** 14-15%vol.
- **Wine making process:** Grapes drying under the sun, grapes selection, pressing followed by must fermentation with a long resting time on the yeasts.
- **Refining-Ageing:** 9 months in oak barrique and 6 months in bottle.
- **Bottling:** About 1 year and half after the harvest.
- **Storage:** Store in a cool place and keep away from direct sunlight.
- **Perfect with:** Desserts, sweets, especially dark chocolate, but also paired with matured cheeses.
- **Serving Temperature:** 8-10°C.
- **Bottle capacity:** 375 ml.
- **Packaging:** Boxes of 1 to 6 bottles.
- **Suggestion:** It is a meditation wine, excellent served at the end of the meal but also ideal for any occasion.

