



WINEMAKING PHILOSOPHY

The secret to creating great distillates is simple: distillation of fresh marc from excellent quality, healthy and ripe grapes, using the traditional discontinuous steam method.

The marc resulting from the soft pressing of Moscato grapes is fermented in closed casks to maintain the maximum quality of primary aromas; subsequently, they are distilled and aged for some months in small oak casks.

The distillate presents the typical aromatic scents of Moscato, and these are rather intense as the grapes have been withered.

TASTING NOTES

Colour: bright and transparent, with a slight amber shade

Bouquet: floral and fruity scents, with a slight exotic note

Palate: smooth, yet full and complex

OTHER INFORMATION

Grape variety: the marc of Moscato Bianco

Alcohol: 40.0% vol.

Serving temperature: 18 -20° C

