



WINEMAKING PHILOSOPHY

Vineyard management techniques are aimed at obtaining the maximum grape health, an essential condition for prolonging the ripening process and obtaining high concentrations of sugar and aromas. The grapes are harvested using single-layer crates and partially dried to achieve the correct concentration of sugars.

After pressing, the precious must is left to ferment for about 10 days at a temperature of 18-20 °C.

This is followed by 12 months on yeasts. During this phase, the wine reaches the perfect balance between the concentration of aromas and the complexity of the bouquet.

TASTING NOTES

Colour: deep golden yellow.

Bouquet: open and complex, intense and aromatic, with a characteristic musky scent, and notes of honey and candied fruit.

Palate: pronounced and complex, richly aromatic, exhibiting ripe apple and baked apple. Notes of honey and candied fruit as well.

STATISTICAL INFORMATION

Grape variety: Moscato Bianco

Alcohol: 11.0 % vol.

Sugar Content: 170 g/l ± 10

Appellation: Piemonte Moscato Passito DOC

Ageing: 12 months on the lees in steel vats

Growing Region: Monferrato



VITE COLTE®

CANTINE IN BAROLO

La Bella Estate 2018

Piemonte Moscato Passito DOC



Gambero Rosso
Vini d'Italia

Due Bicchieri



WOW

GOLD MEDAL



Luca Maroni 95

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Le Guide de **L'Espresso**
I MIGLIORI 30 VINI DOLCI

Sembra gioire questo vino nel racconto della sua anima dolce, equilibrata e via via nel bicchiere più sofista. C'è un'intensità in progressione, è sempre più ampio e avvolgente il sorso: caldo, come un raggio di sole. Aromatico, forte del suo timbro varietale non stanca la beva che anzi ne risulta entusiasta in una progressione avvilupante.



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