

SARÖRE

PARTIALLY FERMENTED GRAPE MUST

OVERVIEW

Vine variety: Moscato 100%

Location: southwest facing slopes, 300 m above s.l.

Soil type: a level of clay over grey limestone

Vine planting: 4.000 plants per hectare in the traditional 'Guyot' system

Ages of vines: around 30 years of age

Yield of vines: approximately 6.000 kg/ha

Time of picking: in the second part of September. The grapes are picked by hand into boxes and transferred directly to the cellar.

Processing: a gentle pressing of the whole grapes followed by a slow fermentation to gradually reach an alcohol by volume level of 4.5-5%. At this point fermentation is stopped by cooling.

Alcohol: 7% vol.

NOTES OF THE OENOLOGIST

Colour: brilliant straw yellow with gilded reflections. The wine has a fine perlage and is both lively and persistent.

Aroma: an intensely aromatic bouquet with a fragrance typical of the Moscato grape. A delicate aroma of fruit with traces reminiscent of yellow peach and mature apricot.

Taste: sweet and harmonious with an equal balance of sugar and acidity.

TASTING ADVICE

Enjoyment: a very versatile wine when served cold (46-50 °F) with dessert sweets, fruit ice cream and sweet pastries.

AVAILABLE SIZE

Bottles of 75 cl.



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