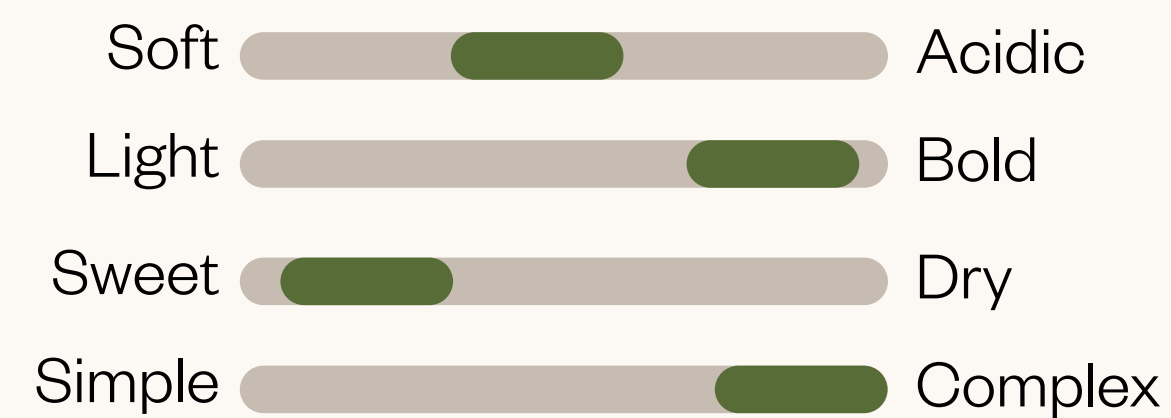


Moscato Passito di Saracena by Cantine Viola

| | |
|--------------|----------------------------------|
| TYPE | Rich, viscous white dessert wine |
| VINTAGE | 2018 |
| VOLUME | 50 cL |
| ALC. CONTENT | 14 % |

Wine profile



Tips to enjoy

FOOD PAIRING
 Pair with mature cheeses or blue cheeses or pastry desserts like almond pastries

SERVING TEMPERATURE
 12° C

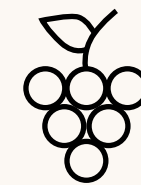
AGING POTENTIAL
 30 to 40 years

Tasting notes

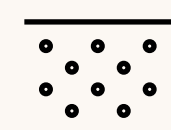
NOSE Intense aroma's of apricot, dried figs and candies orange peel

MOUTH Viscous and syrup-like in the mouth. Sweet and intense with a very long and persistent finish of peach, figs, and dates. Notes of honey

Vineyard and vinification



GRAPE VARIETIES
 Moscatello, Guarnaccia, Malvasia and "Adduroca" meaning "scented grape" in local dialect



TERROIR
 Red Clay



TERRAIN AND ELEVATION
 Mountains 350m



LOCATION
 Saracena, Cosenza, Calabria

VINEYARD
 Organic cultivation. Moscatello and Adduroca grapes are harvested during the second week of September and hanged to dry bunch by bunch in the cellar. The Guarnaccia and Malvasia grapes are harvested during the first 10 days of October

VINIFICATION
 The Guarnaccia and Malvasia grapes are pressed into must. The dried Moscatello and Adduroca grapes are selected by hand, pressed and added to the must. Subsequently, they undergo slow spontaneous fermentation using autochthonous yeasts

MATURATION
 Maturation during seven months in stainless steel tanks and a minimum of six months on the bottle

