



## Piemonte Moscato Passito REDENTO

**Colour:** pale gold yellow.

**Fragrance:** Complex, with scent of crystallized fruit, vanilla and light spices. Surprising and intriguing the harmony between the aromatic part and the wood.

**Taste:** dolce, pieno, di buona consistenza e struttura e di grande lunghezza.

Sweet, full, of good consistence and structure and of exceptionally long finish.

**Coupling:** it's a meditation wine. The ideal marriage is with foie gras, matured cheeses and cheeses with blue-green marbling. It goes well also with dessert, patisserie and hazelnut cakes.



### Vineyard

Surface (Ha): 2

Variety of wine planted: **100% Moscato Bianco**

Year of Planting: **1968**

Altitude (m): **320 m a.s.l.**

Exposure: **South-West**

Position: **Hilly**

Type of Soil: **Marl-Limestone**

Slope of the hill: **35-40%**

### The production process

Crushing the withered grapes we obtain a must that ferments with selected yeasts after the first debourbage.

The must ferments at a low temperature (about 15 °C) until it acquires about 12 degrees of alcohol. Then we filter the wine and we put it in **barriques for the maturation**; during this period the fermentation process starts again, although not significantly. The maturation lasts about 18 months. After that period we filter and bottle the wine and we let it mature **in the bottle** for 6 months before we start to sell it.