



Denominazione di Origine Controllata
Riviera Ligure di Ponente

MOSCATO

Characteristics

It is a bright straw-yellow wine with mild golden reflexions. The perfumes are intense and persistent; typical of the original variety, they recall the smell of tropical fruit, rose and sage. To the taste is rich, full but with the right amount of freshness. It is exuberant with aromatic notes and ends with a great persistency and retro-olfactory endurance.

Grape varieties and area of production

It is produced with grapes from the moscato variety harvested in the farm vineyards in Ortovero.

Type of cultivation

Guyot.

Grape total per hectare

Max 100 q.li

Total in wine

Max 70%

Alcohol content

12.5/13 % vol. depending on the vintage.

Total acidity

Min 5 g/l

Dried extract

Min. 16 g/l

Food matching

Its distinctive aromaticity makes it suitable to pair with fish-based dishes, fry dishes, shellfish, coquillage and raw seafood. Versatile and pleasant also with appetizers.

How to serve and to stores

Store horizontally in the cellar, far from any light sources, at a constant temperature between 10 and 15°C and with a humidity level of about 70-75%. It is served in medium-sized tulip glasses with a slight flare at a temperature of 10°.