



RISERVA “LUIGI PADROGGI”

Don Luigi

PROVINCIA DI PAVIA IGT MOSCATO PASSITO



TYPE:

Passito wine

VINES:

Moscato

SOIL:

Limestone/Marl

VINIFICATION:

The grapes are carefully selected, harvested by hand and placed on racks to dry naturally for about two months. The dried grapes are destemmed by hand and pressed slowly and gently. The must is then fermented at a carefully controlled temperature and the wine is aged for approximately one year.

ORGANOLEPTIC CHARACTERISTICS:

Golden yellow in colour, it has an intense aroma with hints of ripe peach and apricot. On the palate it is harmonious, soft and full.

ALCOHOL CONTENT:

13 %vol

PAIRINGS:

It is a wine for meditation and it goes well with veined cheeses and pastries without cream.

SERVING TEMPERATURE:

12-14°C

STORAGE:

In cool and dry place for 24 months

FORMATS:

0,375l

Contains sulphites

WWW.LAPIOTTAOLTREPO.IT