

La Piovotta

OLTREPO

RISERVA "LUIGI PADROGGI"

Passito

IGT PROVINCIA DI PAVIA



TYPE:

Passito

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

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