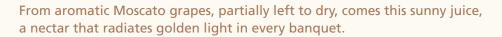


OROERE

Moscato di Sardegna Passi<mark>to</mark> - Denominazione di Origine Controllata





Appellation Moscato di Sardegna Passito DOC

Location From vineyards in the municipality of Codrongianos

(named Signoranna, in the north west area of Sardinia)

Harvest Middle of October. Harvesting and selection by hand of

partially dried grapes that are spread over mats in order

to allow a further drying

Grapes Moscato 100%

Yeld per hectare 25 quintals

Vinification and aging Maceration on the skins for 24 hours followed by

pressing and fermentation at controlled temperature in stainless steel tanks. Aging on its lees for 5 months with continuous batonnage followed by further aging in

bottle for 12 months

Characteristics Golden yellow color with hints of Mediterranean fruit.

A harmonious wine with a wide structure in the mouth.

A wine with a great personality

Alcohol content 15% vol.

Pairings It goes well with blue cheeses and almonds desserts

Serving temperature 14°/16°C



Azienda Agricola Deriu Gavino & C.S.S. Produzione Vini

Legal Office

Via Saccargia, 21- 07040 Codrongianos (SS)

Cellar and vineyards

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