



From aromatic Moscato grapes, partially left to dry, comes this sunny juice, a nectar that radiates golden light in every banquet.

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%
Yield 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**

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