



Nuovo Messaggio Piemonte DOC Moscato Passito

A sweet wine and alcohol, produced from Moscato grapes that partly wither on wattles and partly on the vine, where they remain until wintertime. It gives one elaborate sensations from its deep golden-yellow color to its intense musky fragrance that recalls scents of honey and candied fruits. Its harmonic taste is warm and welcoming with an aromatic finish that pairs well with dried sweets, hazelnut cake and blue cheese.

TECHNICAL DATA

Solar Exposure: vineyard of 55 years facing south.

Composition of the soil: clay and limestone.

Planting Density: about 5900 per ha.

Breeding system: Gouyot.

Grape Harvesting: the grapes are harvested in September and in part put to dry on racks in a thermo-conditioned, and partly left on the vine, whose branch is pruned, where he remained until late fall-early winter.

Winemaking: after drying, the grapes are pressed, not without many difficulties, due to the high concentration of sugars, and then the small amount of wine, which is fermented in barrels and stays there for at least 36 months.

ORGANOLEPTIC DATA

Appellation: Piemonte Moscato Passito DOC

Variety: Moscato

Color: golden yellow, tending to amber load.

Bouquet: intense, complex, musky.

Taste: sweet, balanced, velvety and aromatic.

Pairings: it goes well with sweets and desserts in general, including those based on chocolate, also finds more and more happy pairing with cheese.

ANALYTIC DATA

Alcohol Content: 11,5% vol



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