

# Piemonte Doc Moscato Passito "Pastù Tardi"

Denomination: Piedmont Moscato Passito DOC  
Varietal: Moscato  
Altitude: 250 - 400 mt above sea level  
Terroir: calcareous - marne  
Age of the vineyards: 35-40 years  
Training system: Guyot  
Plant density: 5000 plants per hectare  
Production per hectare: 30 quintals  
Grape to wine yield: 45%  
Alcoholic Fermentation: stainless steel at 13-14° C  
Malolactic Fermentation: completed  
Maturation: two years in barrels and then six months in bottle  
Color: intense golden yellow  
Bouquet: intensely and persistently aromatic, hints of acacia honey, preserves and candied fruit give way to the development of sweet, spicy notes.  
Flavor: profoundly sweet in mouth with balanced acidity. The intensity, persistence and harmony of this wine excite the palate.  
Alcohol percentage: 13,00% vol.  
Residual sugar: 140 g/l.  
Total acidity: 6,10 g/l.  
pH: 3,45  
Dry extract: 187 g/l.  
Serving temperature: 12-14°C  
Food Pairings: a must with cheese from medium to aged to blue and well structured. nice with dry pastries.  
Winemaker: Riccardo Cotarella.

