

**Appellation**

Alto Mincio I.G.T.

**Soil composition**

Of glacial origin: moranic gravel with the presence of limestone and clay, with a ventilated and porous surface.

**Position**

South - East

**Average Age of the Vines**

More than 20 years

**Vines**

Garganega and Moscato Giallo

**Vinification**

This wine is obtained from the harvest of moscato giallo and garganega grapes, left slowly to wither in small well-aired crates, with a fruit capacity of 4 kg. The concentrated grapes are pressed and the must obtained is left to ferment in barrels.

**Ageing**

Left to mature in tonneau for a few months to enhance its organoleptic qualities even more.

### *Tasting Notes*

**Colour**

Depth and personality starting from the golden yellow colour.

**Scent**

Notes related to raisins; apricot and candied orange peel stand out in this very intense but extremely fine bouquet.

**Flavour**

Perfectly balanced in sweetness, acidity and softness, embracing the palate with complex warm notes. Its intricacy is enriched by persistent mineral notes lingering in the mouth.

**Best served**

14 - 16°C

**Combinations**

This splendid raisin wine fully expresses itself when tasted alone or with blue cheese and flaky pastries.