

sètale



MOSCATO BIANCO PASSITO

Indicazione Geografica Protetta
PUGLIA



The wine is golden yellow with notes of dried apricot, candied citron, honey, and dried fruit. A sweet, velvety sip with an elegant progression leading to a long finish, marked by citrus and salt.



It goes well with dry pastries
and blue cheeses.

TECHNICAL SHEET

DENOMINATION MOSCATO BIANCO PASSITO IGP PUGLIA

GRAPE VARIETY 100% Moscato

ALCOHOL CONTENT 14.5 %

SERVING TEMPERATURE 10° C

FORMAT 375 ML

SOIL Medium-textured soil with a tendency towards clay

PLANT DENSITY 4,347 vines per hectare

TRAINING SYSTEM AND PRUNING Espalier with spur cordon
pruning

YIELD 1.8 kg of grapes per vine

HARVEST TIME First decade of August

HARVEST Hand picking, in 15 kg crates

DRYING on racks outdoors for 15 days

VINIFICATION AND AGING White vinification with fermentation
in barrel, aging in barrel for 12 months and aging in bottle for 12
months



BORGOTURRITO
viticoltori dal 1890