



BEL COLLE

VERDUNO - ITALIA

PIEMONTE MOSCATO SECCO

Moscato Secco is one of the most curious of the white wines of the Bel Colle selections, thanks to its distinct aromaticity and the strong flavour of the Moscato grapes. A good glass Piemonte Moscato secco will be an unexpected surprise to discover with every sip: a journey through the history of the land and the passion of such a noble job as that of the winemaker.



APPELLATION	<i>Piemonte Moscato Secco</i>
GRAPES	<i>100% Moscato</i>
ALCOOL (%VOL)	<i>6%</i>
COLOUR	<i>Straw yellow</i>
SIZES AVAILABLE	<i>0,75L</i>
CULTIVATION AREA	<i>Santo Stefano Belbo</i>
SOIL	<i>Clayey – Calcareous</i>
VINIFICATION	<i>Skin contact period: Vinification with skin contact for 36 hours at low temperature (5 °C) followed by a classic white vinification Fermentation period: 30 days in steel tanks at low temperature (15 °C) Ageing: 6 months in its own yeasts Yeasts: indigenous yeasts from pied de cuve made from owned vineyards.</i>
TASTING SUGGESTION BY VALTER BOSIO	<i>Tasting impression: In the nose the typical aromas of this vine with strong fruity notes such as apricot and very beautiful fresh hints of herbs reminiscent of sage; on the palate, together with the dry taste, the pleasant vegetable notes of sage, mint and citrus fruits can be felt, which become even more intense in the finish Tasting temperature: 8° C Meal coupling: Excellent as an aperitif or with starters with crustaceans.</i>