

Bisson – Moscato Passito (VENDEMMIA 2018) – DOC



€32,00

50 cl.

Brilliant amber yellow, with bright golden hues. It expresses itself with intense hints of spices and dried fruit

Alcohol content: 15.5%

Type: raisin moscato wine

Region: Estates of Trigoso (Sestri Levante) and Campegli (Castiglione Chiavarese)

Area: Tigullio gulf, Portofino

Vineyard: Moscato

Vinification: The grapes are harvested in September when they are full ripe, with selection of the ripest bunches of, Bosco (predominantly) Vermentino and Albarola. The grapes are placed on containers and dried until November/December. Pressing and fermentation last about 18 months.

Description: Intense, bright antique gold colour

Perfume: elegant and slightly aromatic

Taste: sweet with a savoury streak.

Matching: on its own or accompanied by dry pastries

Serving: between 12° and 14°