

Saraù - Moscatello di Taggia

Saraù' raisin wine



€ 28,00

CI 37,5

Patience and infinite passion are employed daily to produce this precious nectar. The careful manual selection not only of the bunches of grapes but of each individual berry placed to dry in small crates for up to 60 days in the sun and warm sea breeze make it a wine with unique characteristics..

Alcohol content: 14%

Type: raisin wine

Region: West Liguria

Area: Taggia

Vineyards: Pure Moscatello of Taggia

Vinification: The grapes are harvested by hand, and the best berries are left in ventilated boxes in the vineyard so that the sun and wind gently dry them

Description: intense golden with amber hues.

Perfume: wide aromatic range of dried fruit, ripe apricots and nuts.

Taste: sumptuous, balanced with non-sickly residual sugar.

Matching: Extremely pleasant paired with fresh and dry pastries, but even more so with very mature, piquant and blue cheeses, as its sweetness succeeds in creating the right harmony of flavours, exciting the lucky taster; also excellent as a meditation wine at the end of a meal.

Service temperature: 10-12 °C, keeping the bottle in a glacette with a few ice cubes.