

Saraù – Moscatello di Taggia Nu Ciazu



€ 19,00

CI 75

The great ease of drinking this wine, although characterized by aromatic complexity and persistence, makes it suitable for eclectic gastronomic combinations ranging from appetizers to traditional Ligurian vegetable salad pies through fried fish and vegetables.

Alcohol content: 12,5%

Type: Dry and firm white muscat

Region: West Liguria

Area: Taggia

Vineyards: Pure Moscatello of Taggia

Vinification: The grapes are harvested early in the morning, they are immediately taken to the cellar and pressed. After soft pressing, classic fermentation in white at controlled temperature.

Description: Light and bright straw yellow.

Profume: presents a good aromatic range with the addition of scents of citrus and white pulp fruit.

Taste: fresh, intense and savory with a pleasantly sweet almond finish

Matching: light fish appetizers and in particular shellfish seasoned with delicate sauces, stewed white meat, mixed fried fish but especially traditional Ligurian pies stuffed with vegetables, fresh cheese and eggs, scented with aromatic herbs typical of the area.

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