



Cantina di CASTEGGIO

Oltrepò Pavese DOC - MOSCATO

“**Oltrepò**” means beyond the river PO. River Po is the main Italian river running from Monviso, a mountain of 3,841 m [12,601 ft] from the western Alps to the Adriatic sea. This is the river of the main Italian plain. “Pianura Padana.” “**Pavese**” is the adjective of Pavia. Pavia is one of the most important **Lombardy** towns [it is a provincial capital] with extraordinary historical heritage. It is located where the river Ticino flows into the river Po. In that area, where the hills rise up into the Apennines, you will be in the **Oltrepò Pavese wine zone**.

Vitigno: Moscato	<i>Grape varietal: Moscato</i>
Sistema di allevamento: Guyot tradizionale	<i>Training system: Guyot</i>
Tipo di terreno: argilloso – calcareo	<i>Soil type: clay – calcareous</i>
Annata: ultima vendemmia	<i>Vintage: last harvest, 2009</i>
Fermentazione: mosto fermentato in autoclave fino al 5.5% di alc. al fine di preservare i caratteristici aromi e gusti e con un residuo zuccherino del 15%.	<i>Fermentation: the must is fermented in pressurized tanks up to 5.5% alcohol and stopping the fermentation at that point in order to preserve the optimum in terms of aroma & flavor.</i>
Alcool: 5,5% vol.	<i>Alcohol: 5.5% vol. – The fermentation is stopped dropping the temperature of the juice at 3-4 C° leaving a residual sugar of 10%</i>
Occhio: colore giallo paglierino carico	<i>Color: intense straw yellow color</i>
Naso: profumo caratteristico con sentori di salvia e te' alla pesca	<i>Aroma: characteristic perfume with sage and peach tea aromas</i>
Bocca: gusto dolce e fruttato	<i>Flavor: sweet and fruity taste</i>
Abbinamenti gastronomici: ideale con la pasticceria secca e i dolci in generale	<i>Food pairings: dry pastry – cookies and pastries in general. An any occasion celebratory wine.</i>
Temperatura di servizio: 10°C	<i>Serving temperature: 10°C (50°F)</i>

