BOTTLE GL71 GLASS
CORK FOR 51 ORGANIC
CAPSULE 90C/PVC PLASTIC

Eclisse - bianco

Wine Partially Fermented Must

Grape variety Withered Grapes Moscato 100%

Alcohol 14.5 ° Vol.

Refining 12 months (exclusively new

barriques).

Refining in bottle At least 6 months.

Color Straw yellow with golden

reflections.

Parfume Intense, full-bodied aromatic

bouquet, hints of citrus, sage, apricot, orange blossom honey,

vanilla, balsamic and

exotic, dried flowers, flowery almond and subtle hints of peach.

Taste On the palate the flavor is rich

with a full, soft, sensual and

elegant body of dried apricots and candied orange peel and hints of

honey.

Serving temperature 10 ° C.

Combinations Excellent with blue cheeses,

mountain toma cheese with a

citrus fruit jam and foie gras, dry pastries.

Tasted as a meditation wine.



