

UDUS

ritorno alla vite

Dulche

MOSCATO DI SARDEGNA DOC

Sweet wine

GRAPE VARIETY: 100% Moscato.

CULTIVATION METHOD: in conversion to organic agriculture.

TRAINING FORM: counter-espalier with Guyot pruning.

AVERAGE YIELD: 60 quintals/hectare.

VINIFICATION: crushing-destemming, prefermentative

cold maceration of the skins, decanting of the must,

fermentation at controlled temperature at 16-18°C.

AGEING: in steel for 6 months at a temperature of 10°C.

COLOUR: golden yellow.

BOUQUET: intense and aromatic, characterised by notes

of honey and spices.

TASTE: sweet, persistent, balanced.

PAIRING: creamy and dry desserts.

SERVING TEMPERATURE: 10-12°C.



LE SELEZIONI

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