

BORGO MARAGLIANO

LOAZZOLO

Denominazione di Origine Controllata
Vendemmia Tardiva (*Late Harvest*)

Grape variety: 100% MOSCATO BIANCO DI CANELLI

Altitude: 480 metres above sea level

Slope: 67% with south-westerly exposure

Pruning technique: Low Guyot

Soil: 45% tufaceous rock - 48% sandstone - 7% calcium

Average yield per hectare: 19 hl.

Production:

The harvest begins in mid-November and continues until the 8th of December, when the grapes that are still on the vines are covered with Noble Rot and have taken on a golden straw yellow colour. The vinification of the must obtained from this frugal harvest is followed by fermentation in small oak barriques (225 litres). This fermentation is controlled over the next three years, with meticulous filtrations, transforming much of the sugar obtained from the over-ripening of the grapes into alcohol, creating LOAZZOLO a *sweet - non-sweet wine* with a palate that expresses a sincere and open body.

Tasting notes:

Served at a temperature of 10-12 °C in crystal goblets, it pairs well with goose liver, blue cheeses, patisserie, hazelnut cake and zabaione.

Gastronomic pairings:

Charcuterie, shellfish, molluscs and blue cheeses.

Oenological characteristics:

Effective alcohol content 11% vol.

Potential alcohol content 9.5% vol.

Overall alcohol content 20.5% vol.

Commercial presentation:

One 37.5 cl bottle in a silk-screened box

Six 37.5 cl bottles in a silk-screened wooden box



Sizes
available:
37.5 cl