

CERETTO

Moscato Passito



Location: Santo Stefano Belbo

Hectares : 1

1st year of production: 1987

The grapes for the passito are dried in a heat-conditioned environment. Special care is taken over the picking of the grapes, which must reach the winery perfectly intact.

The drying is followed by a lengthy fermentation (approx. 4 months) and a short stay in wooden casks.

Golden yellow with an intensely fruity, aromatic nose, it shows savoriness, smoothness and nice balance.

BOTTLES PRODUCED: 5.000

PAIRING SUGGESTION

*cakes fruit tarts hazelnut biscuits chocolate-based deserts
"bunet", chocolate-amaretto pudding*