



## L'Amabile del Pozzo Buono

### Passito di Moscatello

The vine used for this wine is the "muscatel", a grape which in the past was used to end the meals at our country gatherings.

The grapes are placed for two months in dry rooms. The wine produced has a golden yellow colour due to the fermentation with the skins. Lively and pleasant, it has a full and vigorous flavour.

The sweet taste and the great persistence of its aroma make it the ideal after dinner wine; it can be served with fruit salads, fruit pies, Bavarian creams and Charlottes. Serve at 10° - 12°C.

Varieties:	Moscatello 100%.
Production area:	Territory of Morro d'Alba (Ancona-Marche).
Soil:	Clay and sandy.
Altitude:	180 m. s. l. m.
Exposure:	South.
Training system:	Double gujo.
Vine spacing:	2.600 piante / ha
Harvest:	Late September-October.
Vinification:	Grapes are placed in whitening rooms; classic maceration, with temperature controlled and block of fermentation through refrigeration..
Ageing:	In steel vats.
Grape yield:	50 Q di uva ad ha.
Characteristics:	Colour: Golden colour with amber reflections. Bouquet: Intense with typical flavor and apricot notes. Taste: Not cloying, soft, persistent.
Alcohol:	14.0 % vol.
Total acidity:	7 g/l
Zuccheri residui:	120 g/l
Serving temperature:	14° C circa.
Serve with:	Cheeses, dry pastries, perfect after dinner wine.