



*Tenuta*  
**Olim Bauda**

## Piemonte Moscato Passito Doc



**Grape variety:** 100% Moscato.

**Tasting notes:** the deep amber colour immediately indicates the consistency of the wine, with its fine, intense and pleasant bouquet. It offers a progression of olfactory sensations reminiscent of dried fruit, like figs and apricots, candied fruit, like orange zest, accompanied by sweet notes reminiscent of icing sugar and honey. Very persistent in the mouth without becoming cloying, thanks to a good balance of acidity with a marked sugar residue.

**Vinification:** the selection of Moscato grapes takes place well into the autumn, much later than usual for this variety. At the time of harvest, the grapes are decidedly overripe and the withering phase begins on the plant. After harvesting, the grapes are laid on grates and left to wither in the Estate's farmhouse. Immediately after crushing, the must is introduced into small casks, where fermentation takes place. This continues for quite some time. The wine is bottled after a long period of ageing in small oak casks.

It is usually released for sale 10 years after harvesting.

**Service:** 10-12°C

*This is one of the first wines that we began making when we took over the estate. I remember that we went to different local wineries, in the Erbaluce zone and in Pantelleria (during a summer holiday) to see how they made some of their great passito wines...*  
*Gianni*