



Analytical data


Alcohol:	15.0% vol
Sugar:	sweet

RECENT AWARDS

Decanter 2017
Gloria - Moscato Passito 2011 - pts 85/100

Wein-plus.de (Germany)
Gloria - Moscato Passito 2003 - pts 88/100
Gloria - Moscato Passito 2004 - pts 87/100

Guide Viniplus 2009-13 - AIS Lombardia
(Italian Sommeliers Association)

Gloria - Moscato passito 2004 
Gloria - Moscato passito 2005

International Wine & Spirit Competition
London 2008

Gloria - Moscato Passito 2003
Silver Medal (best in class)



"Deep bright gold. Most attractive aromatic nose of sultanas with a hint of stewed tea and grape pips. Gentle sweetness on the palate not cloying, good concentration, very smooth, ample and soft and the unmistakable charm of the moscato grape. This is beautifully mature and is perfect for drinking now"

"GLORIA"

MOSCATO PASSITO OLTREPO PAVESE D.O.C. dessert wine

Description

Made entirely from Muscat grapes . After late harvesting, the grapes are left to dry for 3-4 months, up to when they loose about one third of their weight and develop botrytisation (botrytis cinerea) which gives them added richness. Aged in wood for at least 12 months. An amber-coloured dessert wine with loads of dried fruit, including apricots, raisins, orange zest and figs. Aromas of Muscat, with an exotic character of pineapple and peach. Caramelized notes of honey on the palate. Carried acidity to aid the sweetness with a long pure and clean length. Full-bodied and zesty, sweet and thick, with a lively full flavoured aftertaste. Best served at room temperature, with pastries, chocolate cakes and also mature and blue cheese.

Technical notes

Vine:	Moscato
Name:	"Gloria" - Moscato Passito Oltrepò Pavese
Appellation:	D.O.C.
Soil:	calcareous, marly
Altitude:	350-380 m asl
Training:	Guyot espalier
Pruning:	short, manual
Soil management:	grass
Protection:	low environmental impact
Harvesting period:	late harvesting, October
Harvesting method:	manual, in open boxes with grapes selection

Drying

After late harvesting, the grapes are left to dry on straw mats or in baskets in a ventilated room. The process of drying removes the water content of the grapes while concentrating sugar and flavor content.

Vinification

The grapes are then crushed and a slow fermentation begins, initially in stainless steel vessels under controlled temperature, then slowly in wood until the process of fermentation stops naturally and the wine is left with residual sugar.

Ageing

For 12 months in wood in order to achieve complexity and longevity. At least 6 months in bottle under controlled temperature in order to complete the organoleptic characteristics

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