



## "GLORIA" MOSCATO PASSITO OLTREPÒ 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.

### Analytical data

Alcohol:	15.0% vol
Sugar:	sweet

### RECENT AWARDS

#### 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 muscato grape. This is beautifully mature and is perfect for drinking now"

### 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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