

**Durmulin**  
from Moscato  
Giallo grapes  
Trevenezie IGT

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WHITE WINE



Grape variety

100% Moscato Giallo.

Soil

Marly-Arenaceous.

Winemaking

Cold maceration of the destemmed grapes, soft pressing and fermentation in stainless steel barrels. At about 5 degrees alcohol the must is quickly cooled to stop the fermentation and keep its natural sugar residue. Subsequently it is bottled in a crescent moon to obtain a slight vivacity.

Tasting notes

A light sweet wine, very fragrant and lively.

Food pairing

Ideal at any time on hot days. It is perfect with dry pastries and fresh fruit salads.

Harvest

By hand

Serving temperature

6 – 8 °C