

Dindarello



Location of vineyard: the best areas of Veneto vocated for this variety

Exposure and type of land: volcanic and tufaceous hills

Grape variety: 100% Moscato

Vine layout: healthy and selected grapes are dryied for one month, fermetation in stainless steel tanks

Aging: in bottle for three months

Residual sugar: 130 g/l

Color: pale-lemon

On the nose: intensely aromatic notes so true to the variety:
grapes, honey and orange blossoms

In the mouth: sweet on the palaet, balanced and full-bodied, yet simultaneously fresh and lively, with a long and persistent finish.

Perfect pairing with pastry, fruit tarts, homemade cakes and also rich creamy cakes.