

Cordini

SOPHIA

**WINE:**

Moscato, sweet dessert wine.

GRAPE VARIETY:

100% Muscat.

CULTIVATION:

Simple Guyot with a density of 4000 vine stocks per hectare.

YIELD:

6.5 tonnes of grapes per hectare.

SOIL:

Clayey and calcareous with a south-eastern exposure.

VINIFICATION:

The grapes are harvested in small wooden crates and then left to dry in a suitable environment for around 3 months.

REFINEMENT:

in barriques for 12 months followed by further refinement in bottles for 6 months.

CHARACTERISTICS:

an amber-yellow colour, a sweet wine with a very intense and intoxicating aroma, smooth and warm to the palate, typical of sun-wilted grapes.

ALCOHOL CONTENT:

16% by vol.

SERVING TEMPERATURE:

5-7°C.

GASTRONOMIC PAIRING:

mature hard cheeses, jam tarts and dry biscuits.

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