

GESMINO

ABRUZZO PASSITO BIANCO DOP

Vintage: 2014

Production area: it grows in Pescosansonesco at 550 ASML. Vineyards are located at the foot of Gran Sasso in a very windy place with a high temperature range. Here the soil is clay-calcareous and rich in skeleton. The vineyard has a row training with a density of 5200 grapevines per hectare, south-west facing and a grape yield of about 30-40 quintals per hectare.

Wine history: “Moscato di Castiglione” is an indigenous white grape variety which belongs to the ancient family of muscat, widely spread by Romans. It is very common in Abruzzo, in the homonymous area and it was spread by greek settlers in Italian regions. These settlers brought the seeds with them to cultivate this variety in Magna Grecia colonies. The white variety is the most precious. These grapes have been already mentioned by famous romans such as Apicae (Catone) or Apianae (Colunnella and Plinio); its name derives from “muscum” (musk) because of its scent. The diffusion of this variety in the North of Italy took place during the Middle Ages thanks to Venecians. Through their trade with the Mediterranean islands, they imported it in the North Europe.

Organoleptic features: it's a bright golden yellow wine with an intense and aromatic bouquet of peach and apricot, dried figs and acacia honey, notes of caramel and candied fruits. It's a sweet wine characterized by a remarkable minerality and a strong acidity with an olfactory and gustatory persistence of great importance.

Time of vintage: at the beginning of September. Dehydration occurs in small boxes for 60 days.

Vinification: precrushing and soft pressing at a low temperature. Fermentation occurs in steel tanks at 15°C for about 30 days. The wine is filtered and finally bottled.

Ageing: 4 months in steel tanks on its fine lees, then 12 months in the bottle.

How to serve it: it needs to rest at least 10 days after its arrive. It should be served at a temperature of 6-8°C.

Gastronomic matching: it is recommended with biscuits and cream cakes. It could be also tasted with mid-seasoned cheeses served with jam or honey.

How to store the bottle: the bottle should be put in a horizontal position away from direct light, heat and noise at a temperature of 15-18°C and a humidity of 60-80%.

Analytical data:

alcoholic grade	15,00% vol.
sugar	145 gr/lit
total acidity	6,21 gr/lit