



GIACOMO
SALMASO

“NOTE DI...BERTHA” TERRÆ PACIS, MOSCATO IGT VENETO



GRAPE VARIETY USED

Moscato Giallo
(a thick, intensely coloured skin,
vibrant aromas and crunchy
flesh are the distinguishing
traits of this grape variety)



PRODUCTION ZONE

Regional Park of
the Euganean Hills



ALCOHOL CONTENT

11 to 12 % by vol.,
depending on vintage



SERVING TEMPERATURE

12 to 14 °C



Training System

Spur pruning

Vinification Process

Harvested late, at the start of October, to attain higher concentrations of sugars and aromatic substances in each grape. Slow fermentation in concrete recipients at a temperature between 16 and 20 °C, monitoring alcohol and sugar levels constantly to reach the desired alcohol content. Long ageing process in concrete vats.

Description

Note di Bertha is a late harvest wine with a rich golden yellow colour and ample, enveloping fragrances. The nose is reminiscent of muscat grapes, jams, overripe and candied fruit, dried apricot, honey and vanilla. On the palate it is sweet without being cloying, soft, elegant and extraordinarily well-balanced. The finish is velvety, long and persistent.

Pairings

A magnificent wine for the end of the meal, which expresses itself best when served with refined biscuits and patisserie, or with herbed and aged cheeses. Excellent as a wine for meditation.

Azienda Agricola Giacomo Salmaso

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