



ENOCLASSICA

selection

Piani di Tufara, Moscato

Producer Rivera

Winemaker Leonardo Palumbo

Estate Founded 1900s

Country Italy

Region Puglia

Appellation Castel del Monte DOC

Grape Varietal 100% Moscato Reale

Soil Composition Rocky, well-drained soils

Elevation 250-300 meters

Fermentation Method Grapes are picked in late September when very ripe, and fermented in stainless steel for 15 days.

Aging The wine matures in new French oak barrels for 4 months where it acquires additional spicy nuances.

Alcohol Content 14%

Tasting Notes Lively, deep straw-yellow in hue; classic moscato nose, releasing nuances of candied pineapple and toasty oak; heady warmth on the palate, rich and complex, sweet but showing a clean, crisp finish that practically compels another sip

