



SALATIN PIERA DOLZA 375ML

TASTING NOTES

Intense golden strong yellow colour. To the nose it is a very complex bouquet varying from ripen, dried, candied fruit. Notes of apricot, raisins, figs but also spices and fruity jams. To the mouth a stunning explosion of savours, the acidity conveys structure to the wine which is round and well-orchestrated, rich and complex in aromas and tasting suggestions.

Varieties: Prosecco 45%, Verdiso 30%, Boschera 25%

Maturation: The wine ages in oak barrels for more than a year. Once bottled it has to mature in bottle for at least 6-7 months before being sold. **Alcohol:** 15.5 % **SERVING RECOMMENDATIONS:** 14 - 15° C

FOOD PAIRING: It is a meditation wine, excellent as a dessert wine, but it is also an ideal match to ripened cheeses. It couples perfectly well with foie gras and desserts especially pastries.