



KALORO



CATEGORY Moscato di Trani DOC (controlled appellation)

Organism of Control Code IT BIO 009 - CV29
Certificate of conformity in course of approval

GRAPES A careful selection of the grapes sourced at a Moscato Reale vineyard at the Bocca di Lupo estate in Minervino Murge, province of BAT (Barletta-Andria-Trani)

VINTAGE 2017

The 2017 vintage was characterized by a mild winter favoring the start of vegetative activity in the vineyard, which occurred in the month of March. Spring and summer were distinguished by a general dryness and temperatures above normal seasonal averages, assisting a positive ripening of the grapes and guaranteeing a perfect health in the crop. A proper management of the soil and the vineyard canopy allowed the grapes to overcome, brilliantly, the thermal stress which the vines underwent and fully bringing out their quality potential. The picking of the Moscato Reale was carried out at the end of the month of August.

PRODUCTION

The Moscato Reale grapes, upon their arrival in the cellars, were laid out in the sun on straw mats in specially designed shelving for a period of ten days. This drying of the crop determined an increase of the sugar level and fully brought out the characteristic aromas of the Moscato Reale, conferring both a notable finesse and intensity to the wine. The bunches were destemmed and the berries given a very soft pressing. The fermentation took place at 61-65 °Fahrenheit (16-18 °Centigrade) in temperature-controlled stainless-steel tanks so that the aromatic and quality potential could be expressed to the maximum degree. The fermentation was followed by aging in stainless steel and by a lengthy period in bottle before commercial release.

ALCOHOL

11.5° by Vol.

TASTING NOTES

Color A luminous golden yellow

Aroma The nose is intense and enveloping and, at the same time, delicate and elegant with notes of acacia honey, yellow peaches, and almonds.

Flavor The palate is pleasurable and characterized by a fine balance between sweetness and freshness. The finish and aftertaste are savory and of long persistence.

SERVING TEMPERATURE

50-54 °Fahrenheit (12 - 14 °Centigrade)