



KALORO



APPELLATION Moscato di Trani D.O.C. (controlled appellation).

GRAPES A careful selection sourced from a Moscato (Muscat) vineyard on the Bocca di Lupo estate.

VINTAGE 2016

The climate of the winter of 2016 led to an early start of vegetative activity in the vineyard, approximately fifteen days earlier than the preceding vintage. In the months of April and May, cool weather had as a consequence a significant reduction of the anticipation which had occurred during the bud break, and flowering took place in line with normal seasonal averages. The period from June to August was a warm one, interrupted by occasional periods of rainfall and cooler weather which assisted in a positive growth of vine vegetation and a gradual ripening of the grape bunches. The Moscato grapes to be used for the drying phase were harvested on August 30th.

PRODUCTION The crop was picked by hand at the proper level of analytical ripeness and dried in the sun for twelve days in specially designed low packing cases. The drying led not only to a higher sugar level in the grapes but also to the development of a series of aromas (jam, honey) which give this wine a notable aromatic intensity and finesse.

The fermentation, after the destemming and the following soft pressing, took place at a temperature held to 64° Fahrenheit (18° centigrade) in order to fully bring out the aromatic potential of the Moscato grapes. An aging period in stainless steel tanks then followed along with a further and longer aging period of bottle aging before release.

ALCOHOL 11 % vol.

TASTING NOTES

Color A luminous golden yellow.

Aroma The nose is ample and intense, delicate and elegant, and is characterized by notes of acacia honey, yellow peaches, and almonds.

Flavor The palate is sweet but, at the same time, fresh and savory, soft, balanced, and notably long and persistent.

SERVING TEMPERATURE 54 - 58° Fahrenheit (12 - 14° centigrade)
