

# PIANI DI TUFARA 2017

MOSCATO DI TRANI DOC DOLCE NATURALE



Moscato di Trani is a classic dessert wine that is produced in the sub-region that stretches between the Murgia hills and the Adriatic sea in the central part of Apulia in the MOSCATO DI TRANI D.O.C. AREA. This grape variety expresses its characteristics at their best on the white tufaceous soils near the town of Trani on the seaside. Some short tree trained vines are raised on disused tufa quarries, known as "Tufare".

**VARIETIES:** 100% Moscato Reale

**WINEMAKING:** The grapes are picked in the 3rd week of September. After a very light pressing, the must ferments at 18°C for about 15 days in stainless steel

**AGEING:** Matured for 3-4 months in new French oak barriques and 6 months in glass-lined cements vats

**ANALYTICAL DATA:** Alcohol:14%; Total acidity: 5.45; g/l pH:3.45; Residual Sugar: 110 g/l; Total SO<sub>2</sub>: 135 mg/l;

**PRODUCTION AREA:** In the area around the sea-side town of Trani, in the Moscatto di Trani DOC zone

**VINEYARDS:** Planted on deep tufaceous soils and trained to the spurred cordon system. Grape yield is kept as low as 50-60 quintals per hectare

**TASTING NOTES:** Deep, shimmering yellow colour; bouquet redolent of apricot, pineapple, and candied orange peel; rich, multi-layered palate, sweet yet with a dry finish

**RECOMMENDED WITH:** It makes an intriguing combination with salty canapés and full-flavoured, piquant cheeses