'Palazzina' Moscato Passito (half)

Producer: Azienda Agricola Il Cascinone
Winemaker: Claudio Manera
Country of Origin: Italy
Region of Origin: Piemonte
Grapes: Moscato Bianco 100%
ABV: 13.5%
Case Size: 12x37.5cl
Vintage: 2012
Suitable For: Vegetarians
Closure Type: Cork

The One-Liner
We can't recommend this enough - a beautifully balanced dessert wine, lovingly crafted, and an absolute steal!

Tasting Note
A nose of intense lemon curd, marmalade, and citrus peel with lightly floral notes. The palate has lots of ripe apricot and acacia honey characters with honeyed sweetness, well-balanced by a citrus zest bite on the lingering finish.

Producer Details
This exceptional estate in the Monferrato hills was bought by Araldica in 1999. After 15 years of replanting, 60 hectares of the 102 have now been reclaimed and are in full production. The warmer, southwest facing slopes are used to grow Barbera, Merlot and Cabernet while those facing northeast give fresher growing conditions, ideal for aromatic varietals such as Brachetto and Moscato as well as Sauvignon Blanc and Pinot Noir. The 'Il Cascinone' range is produced with grapes sourced from Araldica's most prized vineyards, both on the estate itself and from other selected sites. Il Cascinone aim to make expressive, yet uncomplicated wines from good quality grapes. Attention to detail ensures the production of good quality wines.

In The Vineyard
Palazzina vineyard is on the Il Cascinone estate. Vine yield is 3000 litres per hectare. The fruit is hand harvested from 17 to 20 October (about one month later than the usual Moscato harvest).

In The Winery
The grapes are dried on racks for 45 days. During this time 40% of the fruit's weight is lost by water evaporation. In mid-December the whole bunches are pressed and then a slow fermentation is undertaken in oak barrels for 2 months followed by 12 months ageing prior to bottling.

Food Recommendations
Delicious with mature cheese or desserts

Awards & Press
2010 Vintage: Decanter World Wine Awards - Bronze

2010 Vintage: IWSC 2013 - Silver Outstanding

2011 Vintage: “It is minty bright and deliciously inviting, a touch floral, a touch peachy, all lightness and finesse. On the palate more of that minty character and honey too, rich, floral-edged and balanced, and fabulous for fruity tarts and desserts.” 89 points The Wine Gang report, December 2013

2010 Vintage: "Lush palate of orange marmalade and a wet stone note. Savoury notes provide further interest." DWWA 2013 Judges comments

2010 Vintage: " 'Aromatic, with fleshy white fruit, plus good balance. Nutty and a touch oxidative, with a mineral core,' Andrea Briccarello. 'Very clean pear aromas followed by a rich, juicy palate. Very vivid and very attractive - especially at that price,' Clinton Cawood. 76 points." Imbibe magazine, January/February 2013