



**CÀ DEL GÈ**  
ENZO PADROGGI

*Montalto Pavese*



**MOSCATO PASSITO**  
**“SABIO PASÌ” IGT 2016**

**TOPOLOGY:**  
barrique aged, white passito

**GRAPE VARIETY:**  
100% Muscat

**VINIFICATION:**  
after carefully inspecting the stage of ripeness choosing the ripest grapes the grapes are then hand harvested in boxes and left to dry until December. After the pressing the wine obtained is left to ferment and mature naturally in Allier barriques for 2 years, or until the wine is ready. At this stage the ‘nectar’ can be bottled. This wine is only produced during exceptional vintages and in a very limited quantity.

**ORGANOLEPTIC CHARACTERISTICS:**  
amber yellow, spicy bouquet with reminiscences of jams, hazelnuts, and hints of honey and spirit preserved cherries. To the mouth it is harmonious, warm, with a good persistence.

**GRADAZIONE ALCOLICA**  
12%

**FOOD PAIRING:**  
well suited with all kinds of cakes and pastries, excellent with spicy cheeses.

**SERVING TEMPERATURE:**  
10/12 °C. Uncork a few minutes before serving.

Contains sulfites

Azienda Agricola CA' DEL GE' di Carlo Padroggi e C. Soc. Agr.

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