

# DINDARELLO



**Vineyard Location:**  
the best areas of Veneto suited for this variety

**Position and Soil Type:**  
volcanic and tuffaceous hills

**Grape Variety:**  
100% Moscato

**Preparation Process:**  
grapes are dried for about a month in a drying room, then fermented in steel vats

**Aging:**  
three months in bottle

**Residual Sugar:**  
about 130 g/L

**Appearance:**  
straw yellow

**Aroma:**  
extraordinarily intense bouquet with typical varietal notes of honey and flowers

**Taste:**  
sweet and very fresh, balanced and full-bodied, with a long and pleasant finish

**Pairing Suggestions:**  
excellent with pastries, fruit tarts, homemade focaccia, and even creamy desserts