



DULCIS IN FUNDO

Moscato di Trani DOC

Dulcis in Fundo is a celebration of succulent dates, chestnut honey, and smooth vanilla. This enveloping sweetness, harmonized by balsamic freshness, provides an infinite array of sensations that epitomize the essence of Apulia.

TASTING NOTES

The color is a vibrant yellow, adorned with golden highlights that deepen with age, accompanied by visible arcs along the glass. The bouquet is pronounced, featuring the distinctive aroma of the grape, complemented by subtle hints of aromatic herbs and luscious, ripe fruit. On the palate, it is opulent and full-bodied, showcasing complex flavors and an impeccable balance. The taste is sweet and harmoniously balanced, with intense sensations of exotic fruit that elevate its structure.

GRAPE VARIETIES

Moscato Reale di Trani

VINEYARDS

Vineyards located in the Moscato di Trani DOC

ALTITUDE

250-300 m.a.s.l.

SOIL & VINE TRAINING

Alluvial with medium texture / Vertically trellised spurred cordon

HARVEST PERIOD

Late September, after slight withering on the plant

WINEMAKING & AGING

Soft pressing with fermentation under controlled temperature, which is interrupted at the right time to preserve the residual sugar
Steel – Bottle

ALCOHOL CONTENT

14.0% vol.

BOTTLE EAN

8015393001031

BOX EAN

8015393002205

BOTTLES/BOX

06 x 500ml

PALLETIZATION

EURO EPAL 120 x 80cm | 6 layers of 25 boxes of 6 bott. = 750 bott./pallet