



The name Noblerot comes from Noble+Rot, the common name of *Botrytis cinerea*, which deposits on the grapes surface during drying, and which bestows the wine a distinguishing aroma.

## Noblerot

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### GRAPE VARIETIES

*Cortese 33%, Moscato 33%, Malvasia 33%*

### WINEMAKING

*The grapes are carefully hung indoor in an attic for drying. In mid-November they are picked up, de-stemmed and left in contact with the skins for 24 hours at 7°C in stainless steel vats, then the fruit is soft-crushed, and the resulting must is then allowed to settle. The now-clarified must, after the addition of selected yeasts, starts fermenting and shortly after is left to ferment in 500-liter second-passage tonneaux in the 12<sup>th</sup> century underground cellar, where ambient temperature is around 15°C. One batonnage a week till the end of a very slow fermentation, then a racking off to keep the wine on the lees.*

### AGEING

*Preserved in tonneaux, 500-liter Allier wood barrels for 24 months.*

### ANALYTIC DATA

*Alcohol content: 15 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*The color is brilliant, deep straw-yellow with golden hues. The bouquet is rich, intense, with a wide range of sensations that goes from dried apricots, honey, honeysuckle flowers to zagara (orange) flowers. At the palate it is warm, enchanting and lingering without being filling.*

### GASTRONOMY

*This may be just a wine to end a meal or for hedonistic meditation. Best matched with blue cheese, especially from goat milk, or with marron glacée bavarois, and Sicilian cannoli.*

*Serving temperature 14°C*

AVAILABLE FORMATS

*50 cl*

