


BORGA
SINCE 1940



MIRE

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Manzoni Moscato IGT Veneto Passito

Mirella and her sweet embraces beneath a warm sun. Exactly like this passito, made from Manzoni Moscato grapes hand-harvested in October.



GRAPE VARIETY

100% Manzoni Moscato 13.0.25
(Raboso Piave / Moscato d'Amburgo)

ALCOHOL

14,00%

CHARACTERISTICS

Wine of an intense ruby red colour, on the nose you have notes of cherries and small berries with hints of liquorice. An intoxicating elixir, well balanced between sweetness and structure that entices all the senses with its elegance. It is unique in its intensity and complexity.

FOOD PAIRING

Ideal when paired with chocolate pastries or fine blue cheeses.

SERVING TEMPERATURE

10 °C

Production area

Chiarano Area

Soil type

Clay

Vine training

Sylvoz

Format

0.375 cl

Residual sugar

145 g/l

Vinification

The grapes are hand picked in October and placed in special crates which are then placed in a ventilated room to dry. Once the desired sugar concentration has been achieved, the grapes are gently pressed and fermented at room temperature. When the final alcohol level is reached, the fermentation is stopped by using the cold shock method. Finally, the grapes are manually pressed to separate the wine from the skins.

Aging

The wine matures for 18 months in steel tanks, then it ages in the bottle for a minimum of 4 months.

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Produced in Italy

