



La Postilla Vino Spumante Moscato Dolce

Cantine del Notaio

Type	Sweet wine
Origin	Italy, Basilicata
Producer	Cantina del Notaio Basilicata
Classification	DOC
Expansion	In stainless steel tanks
Contents	75 cl
Enjoyment phase	up to 4 years
Serving temperature	5° C
Alcohol content	6.5 %
Grape varieties	Moscato
Article no	17913200

Comments

The Il Preliminare Basilicata IGT is produced from Aglianico (vinified and fermented off the skins), Chardonnay, and Malvasia. The grapes are harvested from late August to late September. Fermentation and maturation take place in stainless steel tanks, with regular batonnage to enhance complexity and texture. The result is a well-balanced, fresh, and elegantly structured white wine.

Pairing

Excellent with traditional Italian starters, raw fish, seafood dishes, and white meat.

Tasting notes

Il Preliminare displays a clear straw-yellow color. The bouquet opens with aromas of fresh fruit—apple, pear, and peach—followed by exotic hints of pineapple, mango, and papaya. Floral notes of hawthorn and broom complete the aromatic profile. On the palate, it is fresh, savoury, and lively, with flavors of white and yellow stone fruit.