



# L'Autentica Basilicata IGT Bianco 2022

Cantine del Notaio

<b>Type</b>	Sweet wine
<b>Origin</b>	Italy, Basilicata
<b>Producer</b>	Cantina del Notaio Basilicata
<b>Classification</b>	DOC
<b>Expansion</b>	Vinification: pressing of the grapes and fermentation in steel and first-use oak barrels. Ageing in French oak barrels for 12 months and then in bottles.
<b>Contents</b>	50 cl
<b>Vintage</b>	2022
<b>Enjoyment phase</b>	up to 8 years
<b>Serving temperature</b>	12°-14 °C.
<b>Alcohol content</b>	14 %
<b>Grape varieties</b>	Malvasia 30 %, Moscato 70 %
<b>Article no</b>	17912122

## Comments

Grape varieties: Muscat (70%) and Malvasia (30%). The grapes are dried on the vine and then on racks. Harvested from the second to the last ten days of September.

## Pairing

Pairing: dried fruit, pastries made with honey and cream, mature and blue cheeses, pastiere, cannoli, cassata, panettone, colombe and almond cakes.

## Tasting notes

Golden yellow colour with amber reflections. Intense aroma of white flowers, dried fruit (apricot and figs), candied citrus fruits, raisins, dates, acacia honey and vanilla. Fresh, sweet but balanced flavour with notes of candied orange, apricot jam, honey and dried figs. Very persistent finish.