



**SERGIO MOTTURA**

## MUFFO

- Classification:** Grechetto di Civitella D'Agliano I.G.T.  
(Typical Geographic Indication).
- Grapes:** Grechetto 100%
- Vineyard:** The majority of grapes come from the vineyards "Umbrico", planted in 1968, and "Mecone" dating to 1988, using only the estate's oldest, specially selected Grechetto vines. The low altitude exposes the vines to the early morning autumn mists rising from Lake Alviano (formed by the Tiber river); these mists generate "noble rot" (botrytis cinerea), which confers a unique quality to the wine.
- Vinification:** The grapes remain on the vine until mid- October, when they are covered by "noble rot" and lie on straw mats until pressing, between Christmas and New Year. Fermentation is in stainless steel containers at controlled temperature. After fermentation and first racking, the wine matures in oak barrels for about twelve months.
- Maturation:** In oak barrels
- Refining:** In bottle for at least six months.
- Longevity:** Ageing is of great benefit for this sweet wine.
- Colour:** Crystal clear, golden with amber highlights.
- Aroma:** Very intense, persistent, delicate and pervasive.
- Flavour:** Mature, creamy, harmonious with undertones of honey.
- Serving temperature:** 8° - 10° C.
- Suggested accompaniments:** Known as "Meditation Wine", perfect with medium or well cured "maremmano" sheep cheese ideally served with a drop of honey: "foie gras", hard confectionery, apple tarts or fresh berries.
- Standard analysis** Alcohol 13.5%, acidity 5.70 g/l, residual sugar 118 g/l

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Lazio  
*indicazione geografica tipica*



MUFFO  
2000

*imbottigliato all'origine da*  
SERGIO MOTTURA  
I - Civitella d'Agliano - Italia

ALC 14% VOL

37,5 cl e