

# DIAMANTE SEMI-SWEET



## WINEMAKING PROCESS

After the grapes arrive in stainless steel hoppers, the bunches are de-stemmed and the grapes lightly pressed. The skin remains in contact with the pulp and must during maceration: some 14 hours spent in stainless steel tanks at a controlled temperature of 10 °C. Next, the must ferments at an average temperature of 16 °C. This process is then halted naturally using cold systems, allowing us to obtain a semi-sweet wine with no added sugar.

## TASTING NOTES

Pale yellow colour with golden hues, it has a delicate bouquet with hints of fresh flowers and tones of ripe fruit. Velvety and smooth on the palate.

## PAIRING

Appetisers, canapes, fish, seafood, pasta and rice dishes, desserts.



100% Viura



Pale yellow colour with golden hues



Tones of ripe fruit



Velvety and smooth