



Organoleptic analysis

CONTESSI MUSCHIETTI (Sweet Fortified Wine)

Description:

A sweet, liqueur-like wine made from Grechetto Gentile grapes. It has a dark amber color and aromas of dried fruits like raisins, dried apricots, dates, and walnuts. It has a persistent smoothness on the finish, with sweetness balanced by pleasant acidity.

Pairings:

- **Blue cheeses:** The wine's sweetness and smoothness balance the strong savory flavor of blue cheeses like gorgonzola.
- **Dry pastries:** It pairs well with dry pastries, such as almond biscuits or cantucci, which balance its sweetness.
- **Bitter dark chocolate:** The richness of the wine complements bitter dark chocolate, creating a delightful contrast between sweetness and bitterness.

