



La Canellese

SELENE | GODDESS OF MOON

FORTIFIED WINE

Selene Goddess of Moon is the perfect combination of the most typical aromatic wine of the territory and fine liquor craftsmanship of "La Canellese". The aromatic freshness of **Moscato** wine and sweet scents of cooked fruits and honey can be intensely found in a **delicate and captivating nectar** with a woman's touch, though strong and persistent. The best "liqueur husband" of pastries and hazelnut and almond biscuits, for a velvet and fragrant after dinner, all "La Canellese" style.

LINE

Tra Langa e Monferrato



WHITE MUSCAT

APPEARANCE

Amber with golden hints.

AROMA

Aromatic, with scents of cooked fruits and honey.

TASTE

Elegant, with honey notes. Sweet but never too sweet, persistent in the end.

HOW TO SERVE

At a temperature of 4 - 7 °C in a wide glass, in order to allow the aromas evolution with the oxygenation of wine. Perfect with patisserie and biscuits.

WHEN TO TASTE

After dinner or cold with an ice cube at any time.

ALCOHOL CONTENT

15% vol.

PACKAGE

500 ml bottle.

MADE IN

Calamandrana, Piedmont, Italy.