

MOSCATO SPUMANTE

GRAPE TYPE

Moscato bianco.

HARVEST

Manual, first half of September.

WINE-MAKING PROCESS

Destemming and soft pressing. The must is cooled to 0°C and kept for up to a month before second fermentation. This is followed by slow fermentation in autoclave until reaching 6,5% of alcohol content at which point it is bottled.

PAIRINGS

Excellent sparkling dessert wine, it is the perfect accompaniment for fruit salads, cakes and cream pastries.

SERVING TEMPERATURE

6°-8°C

FEATURES

Pale straw yellow, clear and bright, fine perlage, good persistence. Pleasant aromas of moscato grapes, apples, fruit and white flowers. In the mouth, it is pleasant, rightly crisp and of good intensity but not overly sweet.

