



MOSCATO SPUMANTE DOLCE

100% Moscato Bianco

Harvest

First week of September

Vinification

Soft pressing and immediate refrigeration with clarification by flotation.

Refinement

The clean must remains refrigerated until it is sent for the sparkling process.

The fermentation of the must in the autoclave coincides with the sparkling process which ends when the desired alcohol content is reached.

After stabilization, bottling is carried out and a short one month refinement in the bottle.

Tasting notes

Sweet sparkling wine, in the mouth and nose typical aromatic notes of yellow muscat.

Pairing

Excellent dessert wine.

Serving temperature 8° C

Analytical data

Alcohol content: 11% vol.

Total acidity: 4.50

Sugar: 45 gr / l