



## MOSCATO

VINO SPUMANTE DI QUALITÀ DEL TIPO AROMATICO - DOLCE

**GRAPE VARIETY:** Moscato bianco.

**VINIFICATION PROCESS:** grapes soft pressing and consequent refrigeration of the must. Product kept at a low-temperature until the foaming.

**FERMENTATION:** addition of sugary syrup and low-temperature fermentation in autoclave in order to obtain a 5,5 bar overpressure and 7% vol of effective alcohol. Fermentation halt through refrigeration and consequent filtrations.

**DURATION OF THE SPARKLING PROCESS:** 1 month

### TECHNICAL DATA

**ALCOHOL:** 7% vol

**ACIDITY:** 6 g/l in tartaric acid

**SUGAR:** 80-90 g/l

**OVERPRESSURE:** 5 bar

### ORGANOLEPTIC FEATURES

**FROTH:** abundant and persistent.

**PERLAGE:** subtle, consistent and persistent.

**COLOR:** bright straw yellow.

**SCENT:** fresh and fruity, pleasantly aromatic with the typical fragrance of Moscato grape.

**TASTE:** sweet and harmonious. The aftertaste boosts the fruity and aromatic notes.

**IDEAL TEMPERATURE:** 6-8°C

**AVAILABLE SIZES:** cl 20, cl 75, cl 150 magnum