



## MOSCATO

SPUMANTE DOLCE MILLESIMATO

### GRAPES

Moscato.

### TASTING NOTES

#### APPEARANCE

A straw-yellow with a refined, long-lasting bead of fine bubbles.

#### BOUQUET

The intense, fragrant bouquet offers rich impressions of the muscat grape, hinting of wisteria, peach, and apricot, accompanied by sage, lemon, and orange blossom.

#### PALATE

Delicately sweet yet crisply refreshing.

**ACIDITY** 6.0 g/l

**RESIDUAL SUGAR** 70 g/l

**ALCOHOL** 8.5% vol.

### VINIFICATION

**VINEYARD YIELD** 130 q.li/ha

#### HARVEST PERIOD

First ten days in September.

#### FERMENTATION

No fermentation.

#### MATURATION

In steel tanks for 1 month.

#### SECOND FERMENTATION

Fermentation of the must.

Bottle pressure 5 atm.

### TRAINING SYSTEM

Guyot.

### VINEYARD DENSITY

4,000 vine/ha

### RECOMMENDATIONS AND SIZES

#### SERVING SUGGESTIONS

Ideal at the conclusion of every meal: sweets, spoon desserts, ice cream, and fruit.

#### SERVING TEMPERATURE

6 °C. Open bottle at moment of serving.

#### GLASS

Best enjoyed in a large tulip-shaped glass with curved-in rim.

#### STORAGE

Best enjoyed young, preferably within 1 year. Store the bottle in a cool, dry place, away from light. Do not keep long in refrigerator.

#### SIZE

750 ml bottle.