



CA' DI RAJO

RAGGIO D'INGEGNO

Sparkling Moscato



Appellation	White Sparkling Moscato Wine
Color	Straw yellow with golden reflexes. The perlage is very fine and persistent.
Bouquet	Intense with notes of pineapple, banana, mango and apricot.
Taste	Good structure, sweet with emerging fruity notes, balanced and savoury. Pleasant and harmonious on the palate.

AGRONOMICAL DATA

Grapes	Moscato
Production area	Veneto
Altitude	150 mt above sea level
Type of soil	Clayey
Vines orientation	South-North
Training system	Double Sylvoz overturned
Stumps per hectare	3300
Yield quintal/hectare	150
Harvest	Mid September

OENOLOGICAL DATA

Pressing	Very soft
Process to obtain sparkling wine	Long charmat
Malolactic fermentation	No
Aging	No
Mellowing length	30 days before sale

ANALYTICAL DATA

Percentage of grape's yield in wine	75%
Dry extract (g/l)	21
Total acidity (g/l)	5,3
pH	3,3
Residual sugars (g/l)	85
Alcohol	6,5% vol.

OTHER DATA

Food pairings	Perfect with all kind of desserts, cakes, fresh and dry pastries.
Serving temperature	6-8° C
Storage	Store in dry rooms, away from light or warm sources.

Soc. Agr. Ca' di Rajo di Cecchetto Bortolo & S. s.s.

Via del Carmine 2/2 31020 - San Polo di Piave TV Italia | Tel.. 0422.855885 - Fax 0422.855885
info@cadirajo.it - www.cadirajo.it | P. IVA 03961090267