

MOSCATO

SPARKLING WINE
DOLCE

*Excellent with dry desserts.
Recommended pairing: cakes and dry pastries.*

Brilliant, straw-yellow colour and golden highlights. The perlage is very fine and persistent.

A sparkling wine with an excellent intensity with special notes of pineapple, banana, apricot and mango.

Good structure, sweet with emerging fruit, balanced and savoury, pleasant and harmonious on the palate.

Serving temperature 6-8° C (42-46° F).



SPARKLING PROCESS
IN AUTOCLAVE
FOR ABOUT 60 DAYS

AGRONOMICAL DATA

Grapes	Moscato
Production area	Different zone
Altitude	150 metres a.s.l. (492 ft)
Type of soil	Clayey
Harvest	Mid September

ANALYTICAL DATA

Totale acidity (g/l)	5.60 ÷ 5.80
pH	3.10 ÷ 3.30
Residual sugar (g/l)	85 ÷ 95
Alcohol	7% vol.

FORMAT / PACKAGING / GIFT BOX

750 ml 6 bottles Lithographed box 1-2-3 bottles



SCAN QR CODE
Ingredient list
Nutrition declaration
Environmental label

