



MOSCATO

Sweet bubbles



TYPE OF WINE

Sweet white sparkling wine

AGRONOMICAL FACTS

Grape varieties:	Moscato, yellow
Cultivation area:	Euganean hills, Veneto, Italy
Soil:	Clay limestone of volcanic origin
Training system:	Guyot
Density stems /ha:	medium density 4500 stems/ha.
Hectares yield:	about 120 q./ha.
Harvest:	manual harvest in crates between august and September

OENOLOGICAL FACTS

Vinification:	Charmat; soft pressing of the grapes, static decantation in a controlled atmosphere for 24 hours, slow fermentation at low temperature for about 20 days
Re-fermentation:	the re-fermentation is carried out using indigenous yeasts, without altering the natural aroma of Moscato. The re-fermentation takes place in about 15 days; after that cold filtering and bottling

TASTING NOTES

Color:	straw yellow color with elegant bubbles
Bouquet:	intense and aromatic bouquet with clear citrus notes
Taste:	the pleasant sweetness is balanced by the freshness
Pairing:	with pastry, fruit tarts, dry fruits cookies, traditional Christmas cakes such as Panettone and Pandoro, figs and melon. Awesome and unexpected with the spicy Indian cuisine!

Service temperature:	6° – 8° C
Alcohol content:	6,5% by vol.
Residual sugar:	85 gr./lt.
Total acidity:	5,9 gr./lt.