



MOSCATO DOLCE SPARKLING WINE

Production zone: Italy

Method: a delicate sparkling wine directly achieved through second fermentation of the must in small stainless steel tanks at low temperature. The entire process lasts approximately 30 days.

Froth: copious and ethereal; fine, lingering perlage.

Colour: dull straw.

Scent: finely fruity with a delicate bouquet, aromatic, well-balanced with the unmistakable elegance of moscato wine.

Flavour: clean and soft.

Alcohol: 7% Vol.

Residual sugar: 8%

Aphrometric pressure: 5 atm a 20° C.

Serving temperature: 6-8° C.

Serving suggestions: excellent with cake and desserts.

Stemware: champagne glass

Storage: in a cool, dry place. Transfer to fridge a few hours before serving.