



Moscato Spumante dolce

This is our premium sweet sparkling Moscato following the traditional Charmat/Martinotti method, it displays delicate bubbles and opens with aromatic grape fruit and citrus. In the mouth the wine is crisp, edgy with a clear mineral note, pleasant and beautifully balanced. Simply chill this Moscato sparkling is served with sweet dishes and desserts or as a shooting drink before/after a meal.

PRODUCTION SITE:

Belluno hills/mountains

GRAPES: Moscato Bianco**GROWING METHOD:**

Cappuccina modificata

HARVEST PERIOD:

15th - 30th September

GRAPE YIELD:

180 quintals per hectare

TECHNOLOGY: Gentle pressing, at controlled temperature fermentation

REFERMENTATION AND FINING:

Refermentation in stainless steel with the "Charmat/Martinotti" method minimum 60 days

ALCOHOL LEVEL: 6,5 % vol

RESIDUAL SUGAR: 57 g/l

TOTAL ACIDITY: 6 g/l

CELLARING: Store bottles upright in a dry and cool place

SERVING TEMPERATURE: 4 °C

PERLAGE: Fine and persistent

SCENT: Fresh with typical notes of white flowers

TASTING NOTES: Elegant and persistent, it displays typical aroma of aromatic grapefruit and citrus

FOOD COMBINATION: Sweet dishes, dessert cakes, tiramisù



LeRughe