



MOSCATO SPARKLING V.S.Q.A.

## Moscato Sparkling

### AVAILABLE FORMATS

750 ml (bottle)

### ALCOHOLIC CONTENT

6% by vol.

### GRAPE VARIETY

100% Moscato

### GEOGRAPHIC LOCATION

First and second hill slope Oltrepo` Pavese (across Po river from Pavia) in the districts of San Damiano al Colle, Santa Maria della Versa and Volpara

### VINEYARD CHARACTERISTICS

Soil derived from disintegration of arenaria and calcareous rocks with a high clay component, located at 300-350m a. s. l.. Traditional Gujot and spurred cordon cultivation methods

### VINEYARD AGE

10-35 years

### VINIFICATION

Obtained from a short maceration over the skins followed by a soft squeeze of grapes and immediate separation from the skins. The resulting must is placed in steel reservoirs 'Autoclaves' where the initial fermentation gets underway according to the Martinotti method (whereby the primary fermentation occurs in an enclosed environment at reduced pressure and a controlled temperature of 14-20 degrees Celsius) for about 15-20 days. Subsequently the wine produced is then filtrated and bottled

### REFINEMENT

Refined in glass bottle for 3 months

### ORGANOLEPTIC CHARACTERISTICS

Characteristic straw-yellow colour with greenish tones. Fresh with floral notes and very fruity with aromas of apple, pear, peach, plum and citrus fruits. Taste is sweet, elegant and well structured. Good persistency of lingering aromas

### GASTRONOMIC ACCOMPANIMENT

Very well suited to desserts. Ideal with traditional italian cakes such as the Easter 'Colomba' and the Christmas 'Panettone'

### SERVE AT 8°