Vino spumante Moscato dolce VSAQ



[Emiliana (75 cl)], [7% vol]

TYPE OF WINE

Quality aromatic sparkling wine Moscato sweet

MAIN GRAPES

Moscato

PRODUCTION AREA

Grapes coming in particular from the vocated areas of Central and North Italy.

SOILS

Well exposed, calcareous clayey soils, which give to the grapes a natural acidity ideal for the production of sparkling wine.

HARVEST

Depending on the vintage harvest takes place between the end of August and beginning of September in order to ensure the right grape maturity and a good acid content

Vinification

Soft pressing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes.
The secondary fermentation (foam fermentation) takes place with the inoculation of selected yeasts in stainless steel tanks at controlled pressure and temperature (pressure-tank) following the Charmant method.

COLOUR

Brilliant straw yellow. Fine and persistent perlage.

BOUQUET

Intense in rich at the nose, reveals the typical aroma of the Moscato grapes, characterised by fresh fruity notes of melon, pineapple and ripe peach and floral hints of sage and citrus peel.

TASTE

In the mouth sweetness tend to predominate, although compensated by a good acidity. Unmistakable notes of ripe sweet fruits and a pleasant and lasting sweet aftertaste of honey.

FOOD PAIRING

Some loves it chilled out as an aperitif, but the ideal matching for this wine are desserts: cakes, tarts, spoon-desserts and chocolate preparations, need the right acidity, liveliness and sweetness of a sparkling wine. In Italy it usually accompanies Christmas or Easter cakes such as panettone, pandoro or colomba.

SERVING SUGGESTION

5-6°C

ALCOHOL CONTENT

7%vol

Stabilimento di Cazzano
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CONTRI
SPUMANTI S.P.A.

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