



## **Moscato I.G.T.**

### Veneto Vino Frizzante



#### **Grape variety**

100% Moscato. Moscato is a aromatic white grape variety which is the most diffused in the world. White sparkling wines are produced from this grape, which is easily identified by a clear and marked organoleptic imprint.

#### **Origin**

Veneto region

#### **Winemaking**

once the grape has reached peak and balanced maturity, harvesting can begin. The grapes delivered to the winery, are separated from the stems and pressed, the must being separated from the skins during this process. The cooled must is then decanted and filtered then stored at 0-2°C.

#### **How it is made sparkling**

the must base is placed into a fermentation tank and specially selected yeasts are then added. Subsequently it is transferred into a steel autoclave for secondary fermentino and reach the destre pressure, this value ranging from 2.00 to 2.50 ATM (Bar). At this point the Moscato IGT Veneto Sparkling wine is cooled to -2°C in order to conserve it's sugar residue and aromas, then after 10 days in these conditions, it is then ready for isobaric filtration and bottling.

#### **Storage and ageing**

best stored in a cool and dark cellar – note that it's peak aromatic freshness is esprime within the first year of bottling.

#### **Colour**

to the eye, a nice level of froth is apparent, a good tone of yellow with delicate notes of green is noticeable. Brilliant and lively in the glass.

#### **Bouquet**

to the nose, the impact is elegant, delicate, fragrant, clear notes of orange, apricot, peach and rose are perceived.

#### **Flavour**

excellent introduction highlighted by the carefully balanced perlage which incorporates the sensations of sweetness, acidity and salinity.

**Alcohol content** 7.5% vol.

**Optimal serving temperature** 8-10°C

#### **Gastronomic matches**

excellent matched with dried cakes, jam, fresh fruit or dry pastries. Also very nice drank on it's own.