



V13036075

Moscato Spumante Dolce - cl 75

Casa bottega Moscato is a white sparkling wine characterized by a clear sweetness, pronounced and elegant bouquet, low alcohol content and a typical scent of roses that evokes the image of petals on the label.



Production Area: North of Italy

Vine: Moscato

Plants per Hectare: 3000-4000

Training System: Sylvoz and spurred cordon

Harvest Period: First days of September

Yield per hectare: 90-100 q/Ha

Characteristics:

Production Area

- > The grapes used for the production of this wine come from an area originated millions of years ago.
- > The ground is made up of sedimentary rocks with a good skeleton, rich in minerals and micro-elements. This alkaline soil favors the production of grapes with a good level of acidity.
- > The climate is temperate with mild winters, hot and dry summers, and good temperature range. This area is characterized by a temperature inversion, therefore the temperature in the hills are higher than in the flat lands.
- > The wines of this unique area are fresh, mineral, with a good acidity and an unmistakable organoleptic profile.

Production Process

- > The grapes are harvested and moved to the winery in order to prevent mechanical damages, premature oxidation, microbial contamination and exposure to the sun which cause alteration and impair the quality.
- > The bunches are gently pressed removing the stems, the must is separating from the skins and then cleaned.
- > The fermentation occurs with the addition of selected yeasts, in accordance to the Martinotti method, in cuve close at a controlled temperature of 14 °C to preserve the primary aromas of the grapes.
- > At the end of the process the wine is cold stabilized, filtered and bottled.
- > The resulting wine has a low alcohol content (6,5%) with a high level of residual sugar.





Organoleptic Characteristics:

Color and Appearance: Straw yellow with fine and lasting perlage.

Bouquet: Complex, intense, delicate, with floral (rose, wisteria and wildflowers) and fruity (yellow peach, apricot and citrus) notes and a pleasant hint of sage in the finish.

Taste: Velvety, pleasantly sweet, intense and persistent with a good acidity that enriches its freshness and balances the high sugar content.

Chemical Characteristics:

ABV: 6,5%

Sugar, g/l: 90-95

Total Acidity, g/l: 5,00-6,50

Serving Temperature: 5-6 °C

Serving Suggestions: Sweet wine, suitable for celebrations and special events. It goes well with all major desserts of the Italian and international cuisine. Perfect also with mature cheeses.

Enjoy it within: 18 months.



Recommended Glass: Flute.

Sizes Available: cl 20, cl 75, cl 150, cl 300.