



GRAPE: 100% White Moscato

AREA OF PRODUCTION: Veneto region, Colli Euganei hills

ALTITUDE: 150 to 200 meters a.s.l

HARVEST: early harvest within September 15th

WINE MAKING PROCESS: the special characteristic of this wine is that it starts out from the unfermented must instead of from the wine as occurs with the other kinds of sparkling wines. This allows the perfect preservation of the typical aroma and freshness. After the soft crushing, the must is chilled and stored at -2 °C. and then moved when needed to pressurized vats to begin the fermentation which stops when an alcohol content of 7 %by Vol. is reached

PRODUCTION: 50.000 bottles

COLOUR: straw yellow with greenish hints

PERFUME: typical and intense aromatic. White flowers, mint, sage and apricot

TASTE: sweet and aromatic. With good acidity and pleasant clean finish

GOES WELL WITH: all kind of desserts, pastry. But also suitable as aperitif, ham and melon dish, and alone as a thirst-quencher

SERVING TEMP: 8 to 10 °C

