



MONTELLIANA



MOSCATO

HIGHT QUALITY SWEET
AROMATIC SPARKLING WINE
●750 ml

A sweet sparkling wine produced using the Charmat method in a single fermentation. **It embodies all the typical characteristics of the grape variety**

• PRODUCTION AREA

Vine Variety : 100% Moscato

Production Zone: Piemonte

Training System: Espalier training with Guyot pruning

• TECHNOLOGY

Harvest Period: End of August / September

Vinification: must flotation and filtration

Refermentation: 15 days fermentation

Aging: 1 month

• CHEMICAL CHARACTERISTICS

Alcohol Content: 7% vol

Residual Sugar: 85 g/l

• ORGANOLEPTIC CHARACTERISTICS

Appearance: Refined and elegant

Color: straw yellow with golden hues

Palate: sweet, fruity and aromatic

Nose: Intense aromas of peach, rose, and white flowers with balsamic nuances

• SERVICE

Store in a cool place with constant humidity and away from light.

6 - 8 °C just opened

