

fili



FILI MOSCATO DOLCE SPUMANTE

This wine has a unique gift, it can enhance the liveliest moments of every gathering.

Classificazione:	Moscato dolce Vino Spumante Di Qualità Del Tipo Aromatico
Zona d'origine:	Veneto
Vitigni:	Moscato.
Vinificazione:	Must obtained through stalkless pressing, marc maceration at a controlled temperature, followed by pressing and fermentation of must thanks to selected yeasts.
Maturazione:	In steel containers at a controlled temperature.
Affinamento:	In bottle
Longevità:	12/18 months depending on the temperature and lighting of the place where it is stored.
Colore:	Straw yellow with golden reflections.
Profumo:	Typical aromatic, fine, delicate.
Sapore:	Lively, sweet, pleasant.
Gradazione alcolica:	9% Vol
Acidità totale:	5.5 – 5.7 g/l
Residuo Zuccherino:	93 - 97 g/l
Temperatura di servizio:	6 - 8 °C
Abbinamenti consigliati:	Excellent as an appetizer and with all types of desserts.