

**MOSCATO I.G.T. VENETO
VINO FRIZZANTE
LINEA M**



Classification: Moscato Veneto
Vino Frizzante

Area of origin: Veneto - Area delimited by Production regulations.

Grapes: Moscato

Wine-making: Must obtained through stalkless pressing, marc maceration at a controlled temperature, followed by pressing and fermentation of must thanks to selected yeasts.

Ageing: In steel containers at a controlled temperature.

Refining: In bottle

Preservation: 12/18 months depending on the temperature and lighting of the place where it is stored.

Colour: Straw yellow with copper reflections.

Aroma: Typical spicy, fine, delicate.

Flavour: Lively, sweet, pleasant.

Alcohol content: 7% Vol.
Total acidity: 5,9 - 6,1 g/l
Residual sugar: 73 - 77 g/l

Serving temperature: 4-6° C.

Gastronomic match: Excellent between meals and with all the desserts.