



MOSCATO DOLCE
VINO SPUMANTE DI QUALITÀ
DEL TIPO AROMATICO
FILI

Its sweetness and freshness make this moscato perfect for your party time.

Classification: Moscato Dolce
Vino Spumante di Qualità del Tipo Aromatico

Area of origin: Veneto

Grapes: Moscato

Wine-making: Must obtained through soft pressing by means of a horizontal press, followed by fermentation of pure must at a controlled temperature and 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: 9% Vol.
Total acidity: 5,90 - 6,10 g/l
Residual sugar: 93 - 97 g/l

Serving temperature: 6-8° C.

Gastronomic match: Perfect between meals and with any cake.