



## SANVIGILIO MOSCATO DOLCE

### Charmat Method

- General description:** An elegant, mellow, aromatic sweet sparkling wine ideal for matching with desserts, the fruit of Cavit's most rigorous technology and extensive experience.
- Production area:** The best areas for growing aromatic wines for the production of base wine for *spumante* in Trentino, such as the hills around Trento and Vallagarina valley in the areas of Besenello and Mori.
- Grape variety:** Moscato Giallo trained to produce fairly low yields so as to increase acidity and aroma concentration.
- Vinification and maturation:** The grapes are harvested in small boxes then crushed and destalked. After 8 hours' maceration on the skins to facilitate extraction of aromas, the must is fermented at controlled temperatures until it reaches an alcohol content of 5-5.5 % by vol. The second fermentation is initiated following the Charmat method at a temperature of around 12 °C, using yeasts selected on site. The wine is bottled after a short period of tank finishing.
- Analytical data:**  
Alcohol: 7.00 % vol.  
Total acidity: 6.5 g/l  
Net dry extract: 19 g/l  
Residual sugar: 85 g/l
- Organoleptic features:** Presents the aromas typical of Moscato Giallo with floral and spicy notes; the prevailing sweetness is toned down by a luscious acidic crispness. The result is a delicious, harmonious balance of sensations, which makes it ideal for pairing with Italian style pastries.