

Moscato Dolce

SANVIGILIO®

WINE
Moscato Dolce

COUNTRY
Italy

REGION
Trentino

APPELLATION
Vino spumante

GRAPE
Moscato

VINEYARD
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.

VINIFICATION
The grapes are harvested in small boxes then crushed and destalked.

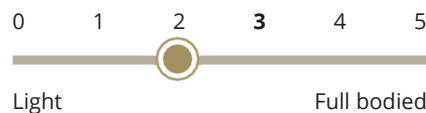
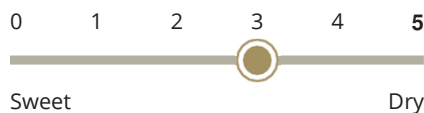
After 8 hours' maceration on the skins to facilitate extraction of aromas, the must is fermented at controlled temperatures until it reaches an alcohol content of 5-5.5 % by vol. The second fermentation is initiated following the Charmat method at a temperature of around 12 °C, using yeasts selected on site. The wine is bottled after a short period of tank finishing.

REFINEMENT
Sur Lies

DESCRIPTION
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.



WINE STYLE



ANALYSIS

Alcohol: 7,00 % vol.
Total acidity: 6.5 g/l
Residual sugar: 85 g/l



SERVING SUGGESTION

Temperature: 8 - 10 °C
Pairings: perfect to accompany desserts, it can also be used as a sweet aperitif.



SIZES AVAILABLE

75 cl



ALLERGENS

Sulphites



NOTES

Vegan
Gluten Free