

## 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

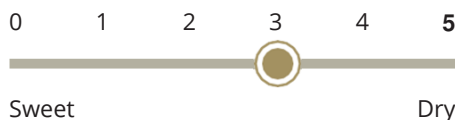
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## DESCRIPTION

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