



MOSCATO ROSA SPUMANTE

Vine name:
Moscato rosa

Vinification:
Sparkling Charmat method, is vinified in pink at a controlled temperature with soft pressing of whole grapes.

Grapes:
moscato rosa

Name:
moscato rosa spumante

Production area:
Western Friuli foothills area - Province of Pordenone -
F.V.G. Region - Italy

Soil:
medium-textured

Training system:
double and simple Guyot; planting density 4000 vines per
hectare, number of buds: 12 to 14 per vine

Yield:
60 to 70 quintals per hectare

Vineyard location:
Pinzano al Tagliamento e Valeriano

ORGANOLEPTIC SHEET

Wine:
100% Moscato Rosa

Colour:
Delicately rosy, with regular perlage minute and persistent bubbles

Bouquet:
Clear the olfactory notes of berries nicely harmonized undergrowth

Taste:
sweet, warm, soft, intense, persistent

Food matches:
Excellent as a dessert wine, to accompany dry pastries
but also with sweet cream and whipped cream

Serving temperature:
6-8 degrees

