

Anna Spinato

MOSCATO SPARKLING

Production area: Euganei Hills, Veneto region

Varietal: White Moscato 100%

Ground composition: Volcanic, Lime-argillaceous.

Vineyard farming method and principal cultivation:

vineyards Guyot, treatments only when necessary to intervene it is absolutely necessary during maturation.

Harvest: Manual in end-September.

Vinification: the bunches are de-stemmed and gently crushed and the must decanted briefly at a temperature of 10° C before chilling to 0° C in order to prevent fermentation.

The must is stored at 0° C until it undergoes conversion to a sparkling wine. The secondary fermentation takes place in autoclave under controlled temperatures until the desired grade of alcohol is reached. The fermentation is then blocked by a rapid reduction in temperature. The sparkling wine is then filtered and prepared for immediate bottling.

Conservation: 10 °

Service: 6 / 8 °

Sensorial notes:



Color: Soft and compact foam with a fine and persistent perlage. Pale yellow with nuances of green.



Fragrance: Intense, aromatic with hints of orange and peach



Taste: Fine and velvety perlage, sweet, harmonic and persistent taste.

Match: The wine is an excellent accompaniment to fruit tarts, cakes and dry biscuits.

Additional notes:

Bottle model: Collio 720g V.Q.

weight: cases per 6 bottles. Gross weight 9,157 kg

Net weight 4,5 kg cases per 12 bottles.

Gross weight 18,198 kg Net weight 9 Kg

Composition E-pal size 80 x 120: 80 cases per 6

bottles (16 cases per layer) or 40 cases per 12 bottles (

8 cases per layer)



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Wine Farm

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