



Anna Spinato



Moscato

DOC Colli Euganei
Sparkling

Production area: Euganei Hills, Veneto.

Varietal: 100% White Moscato grapes.

Ground composition: volcanic, lime-argillaceous.

Vineyard farming method and principal cultivation: vineyards Guyot, treatments only when necessary during the maturation.

Harvest: manual in end-September.

Winemaking: the must is decanted briefly at a temperature of 10°C before chilling to 0°C in order to prevent fermentation and stored at 0°C until it undergoes conversion to a sparkling wine. The secondary fermentation takes place into a steel tank (autoclave) under controlled temperatures until the desired grade of alcohol is reached. The fermentation is then blocked by a rapid reduction in temperature.

Conservation: 10° C

Service: 6°/8° C

SENSORIAL NOTES:

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

Fragrance: aromatic scents of flowers and citrus fruits.

Taste: full and fresh flavors with a citrus fruits end.

Match: this wine is an excellent accompaniment to fruit tarts, cake and dry biscuits.