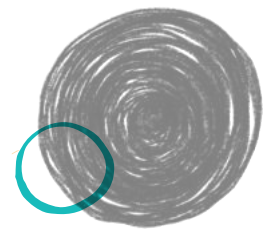




Anna Spinato



# MOSCATO DOC Colli Euganei



## Technical Data

**Production area:** Euganei Hills, Veneto

**Grapes:** 100% Moscato Giallo

**Soil:** Volcanic, lime-argillaceous

**Training system:** Lined-up vineyards

**Harvest:** Manual in mid-September

**Vinification:** 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 under controlled temperatures until the desired grade of alcohol is reached. The fermentation is then blocked by a rapid reduction in temperature

**Analytical data:** Alcohol content 6,5 % - Residual sugar 90 g/l - Total acidity 5,2 g/l



## 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

**Food pairing:** Ideal with fruit tarts, cake and dry biscuits

**Service temperature:** 6°/8° C