

# MOSCATO DOC Colli Euganei



*Anna Spinato*  
AZIENDA VINICOLA WINERY



100% Moscato giallo  
(yellow Muscat)



8°/10°



750ml



6,5%

%ALC



90g/lit



5,85g/lit

## Soil

Volcanic, lime-argillaceous of the Euganei hills.

## Training system

Lined-up vineyards

## Harvest

Manual in mid-September in the southern slopes of Euganei hills, more exposed to the sun.

## 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.

## Color

Sparkling sweet white wine.

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

## Fragrance

Aromatic scents of the grape Muscat, then flowers scents like orange blossoms, notes of sage, yellow peach and wildflower honey. A truly rich and seductive smell.

## Taste

Full sip, rich in olfactory correspondences and sumptuous, full-bodied, enchanting. The nice residual sugar is balanced by the freshness, which makes the sip pleasant.

## Foodmatch

Ideal with fruit tarts, cake and dry biscuits. Worth a try with millefeuille cake with custard.

## AWARDS



## Anna Spinato Azienda Vinicola

Via Roma 106,  
31047 Ponte di Piave TV - Italy  
T +39 0422 857927   
info@spinato.it  
www.spinato.it