

MOSCATO DOC

Colli Euganei



AWARDS



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AZIENDA VINICOLA WINERY



100% Moscato giallo
(yellow Muscat)



8°/10°



750ml



6,5%
%ALC



90g/l



5,85g/l

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.