

Oltreoro Moscato

D.O.P. Oltrepò Pavese



Wine Description	Semi-sparkling Sweet White Wine
Grapes	Moscato Bianco
Production Area	Torrazza Coste, Codevilla, Borgo Priolo
Winemaking	Destemmed grapes are softly pressed and the must is instantly filtered and cooled in order to stop the fermentation and then stored in refrigerated tanks at 0°C. The must is then transferred in autoclave to reactivate the fermentation until the alcohol level of 4.5°C is reached. Refermentation is stopped by decreasing the temperature. The wine is then microfiltered while it's being bottled. All the points of passage from the autoclaves to the bottles are steam sterilized.
Appearance	Lively deep straw yellow colour wine with golden glints.
Tasting Notes	Intense and persistent, typically aromatic. The original primary aroma of Muscat is preserved and reminiscent of rosehip and sage leaf. Sweet, full-flavored with a citrus aftertaste and a long finish.
Serving Temperature	4°-6° C
Size	75 cl
Alcohol	4,5 % Vol.
Pairings	Excellent when served with biscuits, creams and cakes.