

Moscato Sweet

D.O.P. Oltrepò Pavese



Wine Description	Sparkling Sweet White Wine
Grapes	Moscato Bianco
Production Area	Codevilla and Torrazza
Winemaking	The grapes are softly pressed and the must is instantly filtered, refrigerated in order to stop fermentation and then stored in refrigerated tanks at 0° C. Then the must is transferred in autoclave both for refermentation and in order to reach 6,5 % vol alcohol. Refermentation is stopped by decreasing temperature. After that, the wine is filtered and bottled with a pressure of 4 atmospheres.
Appearance	Sparkling straw colour white wine
Tasting Notes	Intense, persistent, typically aromatic. The typical primary aroma of Muscat is reminiscent of wild rose and sage leaf. Sweet and persistent flavour.
Serving Temperature	4°-6° C
Size	75 cl
Alcohol	6,5 % Vol.
Pairings	Ideal with creamy sweets, biscuits and cakes.