

## Moscato Sweet

### D.O.P. Oltrepò Pavese



<b>Wine Description</b>	Sparkling Sweet White Wine
<b>Grapes</b>	Moscato Bianco
<b>Production Area</b>	Codevilla and Torrazza
<b>Winemaking</b>	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.
<b>Appearance</b>	Sparkling straw colour white wine
<b>Tasting Notes</b>	Intense, persistent, typically aromatic. The typical primary aroma of Muscat is reminiscent of wild rose and sage leaf. Sweet and persistent flavour.
<b>Serving Temperature</b>	4°-6° C
<b>Size</b>	75 cl
<b>Alcohol</b>	6,5 % Vol.
<b>Pairings</b>	Ideal with creamy sweets, biscuits and cakes.