



FIRST VINTAGE: 2016.

PRODUCTION AREA: Company owned vineyards loca-

ted in Ascoli Piceno.

VARIETY: Moscato 100%.

**ALTITUDE:** 200-300 m a.s.l.

**SOIL:** Medium-textured, tending towards a sandy soil.

TRAINING SYSTEM: Guyot.

**PLANT DENSITY:** 5000 plants per hectare.

**HARVEST:** The grapes are hand picked and gently

placed in cases of about 20 kgs.

**VINIFICATION:** A delicate sparkling wine, obtained directly from the fermentation of the must in small sealed stainless steel tanks at a controlled temperature of 15/17 C for over 30 days.

MOSCATO

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SIGHT

Pale limpid yellow. Delicate abundant fizziness. Persistent, tight-grained perlage.

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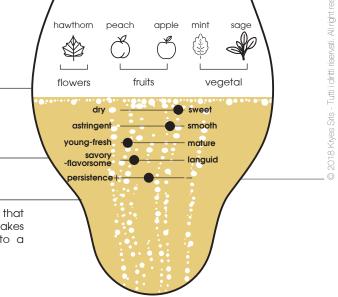
SMELL

A delicate, aromatic and fruity bouquet typical of Moscato with floral hints of hawthorn; balsamic nuances of mint and sage and fruity scents of white peach and green apple.



TASTE

Well-balanced, smooth and savory. The acidity that accompanies the sweetness, especially when tasting takes place at the right temperature (10 C), contributes to a priceless pleasant nose-palate harmony.



1/03/2019