



# MOSCATO

Charmat Method

**FIRST VINTAGE:** 2016.

**PRODUCTION AREA:** Company owned vineyards located 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.



**SIGHT**

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



**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.

