



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.

