



Moscato Spumante VSAQ

Moscato, an aromatic wine par excellence, is traditionally consumed in the sparkling version to better appreciate its impressive fruity and floral bouquet and the bright golden color. On the nose it offers intense and captivating fragrances that recall citrus, orange flowers and mature peach. On the mouth it is soft and slightly sweet with a long, fresh and mineral finish. Its fine perlage enhances the wide array of aromas.

Grape varieties: Moscato.

Production area: vineyards located in suitable areas in the Veneto region.

Soil composition: medium textured soil, volcanic in some areas.

Growing systems: guyot.

Vinification: short cold maceration on the skins to extract the aromatic substances of the Moscato grapes. Fermentation in pressure tank (Charmat method) of the must itself in order to obtain a sweet sparkling wine with a low alcohol content.

Food pairings: its low alcohol content and its marked fruity aroma make it very enjoyable as a party wine and at any time of the day. It is ideal with cream based desserts and butter shortcrust pastries. It enhances multiethnic and fusion cuisine. Add Moscato to a rich fruit salad with a drop of balsamic vinegar. Its versatility in pairings will surprise you!

Service temperature: 6-8 °C.

Suggested glass: 