



Moscato VSQ Dolce

Grape variety: Moscato

Production process: grape pressing and separation of the must from the skins within 48 hours. Temperature-controlled second fermentation at 18-19°C (natural fermentation in sealed tanks, which leads to the formation of carbon dioxide, enhancing the aromatic and fruity notes). Fermentation is interrupted at 6.5%, maintaining a sugar residual around 80 g/l.

Alcohol: 6.5% Vol.

Sugar content: 80 gr/l

Colour: straw yellow

Perlage: delicate and persistent bubbles

Bouquet: fresh with intense aromatic notes

Taste: harmonious and sweet, full and velvety with a delightful finish

Serving temperature: 6-8° C

Food pairings: Ideal with puddings and pastries