

MOSCATO

THIS MOSCATO HAS A STRAW YELLOW COLOUR WITH LIGHT GREEN GLINTS. WHEN IT IS POURED ITS PERLAGE IS PERSISTENT AND IT IS ACCOMPANIED BY A PERSISTENT AND EVANESCENT FROTH. THE BOUQUET IS AROMATIC AND FRUITY WITH HINTS OF ORANGE BLOSSOM. IT HAS A SWEET BALANCED AROMATIC TASTE, FULL, WARM BUT ALSO FRESH AND AT THE SAME TIME IT IS INTENSE AND PERSISTENT. THIS WINE IS AN IDEAL ACCOMPANIMENT TO ALL TYPES OF DESSERT, CAKES, SMALL PASTRIES, ITALIAN PANETTONE AND FRESH FRUIT.
SERVING TEMPERATURE 6/8 ° C

GRAPES: Moscato 100%
VINEYARDS' NAME: different vineyards situated in different parts of the estate
VINEYARDS' CHARACTERISTICS: North-South position; 150 metres above sea-level
HARVEST TIME: From the end of August
RETURN PER HECTARE: 150 quintals
DENSITY: 2.000 plants per hectare
MEDIUM AGE OF THE VINEYARDS: 18 years
TEMPERATURE OF FERMENTATION: 16 °C in steel tanks with automatic temperature control system
DURATION OF FERMENTATION: 14 days
BOTTLING - CHARACTERISTICS OF THE WINE:
Alcohol: 6.5 %
pH: 3,08
Residual sugar: 110 gr/l

Moscato



RIVE DELLA CHIESA