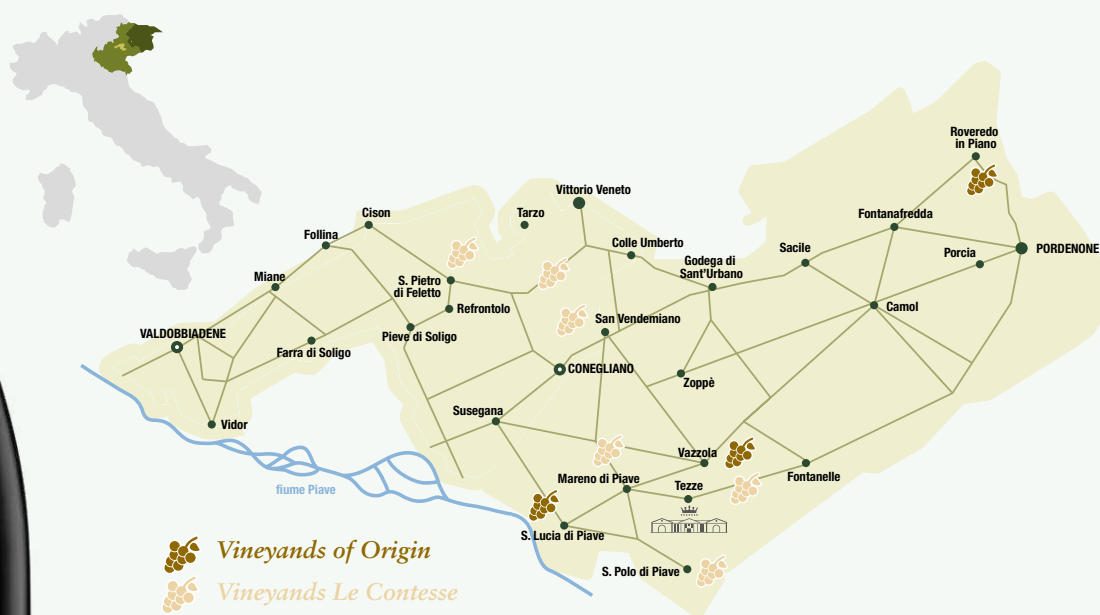




Glera Moscato Spumante Dolce



Product description

Sparkling wine obtained with refermentation in pressurized vats, with selected yeast and controlled temperature;



0,750 lt

Vineyard location: province of Treviso.

Altitude: 40 MASL

Soil composition: medium composition.

Grape variety: Glera and Moscato.

Growing system: Sylvoz.

Harvest time: second 10 days of September.

Technology "Le Contesse":

- manual harvest.
- soft pressing and cleaning of the must by cold static decantation.
- fermentation and secondary fermentation directly in pressured vats with selected yeast and controlled temperature.
- secondary fermentation in pressurized vat with selected yeasts.
- bottling and then wine left to age in the bottle for a few weeks in conditioned warehouse.

Alcohol: 9,5 % vol.

Residual Sugar: 60 g/l.

Perlage: fine and longlasting.

Color: straw yellow.

Aroma: characteristic, aromatic, intense, with floral notes of white blossoms, rose, apricot and white peach.

Bouquet: refreshing, light and pleasantly sweet.

Serving: serving chilled at 6-8°C.

Serving suggestions: extraordinary when matched with creamy cake and dessert. This is the ideal sparkling wine for every toast!