

Sparkling Moscato

BACKGROUND

Roscato is an irresistible range of high-quality wines from northern Italy that seamlessly combine a long-held grape growing tradition with the flair of modern winemaking techniques. The result is a wine that perfectly meets the demand for sweet wine flavors.

TERROIR & VINTAGE NOTES

Sun-drenched vineyards in Northern Italy are where Moscato grapes are grown and trained to produce fairly low yields, which increases acidity and concentration of the wine's aromas.

WINEMAKING & AGING

The grapes are harvested in small boxes then crushed and destalked. After 8 hours maceration on the skins to facilitate extraction of aromas, the must is fermented at controlled temperatures until it reaches an alcohol content of 5-5.5 % by vol. The second fermentation is initiated following the Charmat method at a temperature of around 54°F, using yeasts selected on site. The wine is bottled after a short period of tank finishing.

TASTING NOTES

Pale yellow with green highlights Lush apricot notes with floral and spicy notes. Prevailing sweetness is balanced by crisp acidity.



ORIGIN

Trentino, Italy

GRAPE VARIETIES

100% Moscato

SIZES

750ml

TECHNICAL DETAILS

ABV: 7%, TA: 6.5, RS: 85, Closure:
Cork

WINEMAKER

Fabrizio Marinconz



750ML

