



**Moscato Giallo**  
**spumante di qualità del tipo aromatico**

**Production area:** from our vineyards in Pradamano (Ud)

**Ripening:** half of September

**Vine training technique:** Geneva Double Curtain

**Plants density:** 4500 plants per hectare

**Soil composition:** loose, pebbly, calcareous.

**Vinification:** after the harvest the grapes are set in steel basins at a controlled temperature of 8-10 °C for ca. 12-36 hours, according to the year, with the purpose of extracting from the skins the more quantity of typical aroma components. After the separation of the must from skins, the must is carefully cleaned in order to give way to effervescence and obtain an elegant and very fine perlage.

**Alcoholic volume:** 7,5 %

**Sugar:** 80 gr. lt.

**Acidity:** 5,5 gr. lt.

**Description:** straw yellow coloured wine with greenish reflexes, an intense and persistent perfume with vegetal notes like Acacia flowers, sage, peach, apricot and honey. Sweet, aromatic, fragrant on the palate, it evokes the flavour of the original grapes.

**Pairings:** perfect with cream cakes and desserts, very good with “tiramisu” cream cake, delicious also between the meals. To be served at a temperature of 8-10 °C, preferably in a ice bucket.

**Conservation:** to be kept in fresh places at a temperature of 12-16 °C, far from light, avoid to keep it long time in refrigerator.