

MOSCATO SPUMANTE DOLCE



TECHNICAL SHEET

Category	Vino Spumante di Qualità del tipo Aromatico Moscato Dolce
Grape variety	Moscato
Alcoholic strenght	7,5% vol
Residual sugar	60 g/l
Serving temperature	6-8°C
Kind of bottle	Special Champagne Flute 0,75 l
Winemaking	Cryomaceration. The fermentation is made with selected yeasts at a temperature of 16-18° C. After the charmat method the refermentation leaves a residual sugar that gives to it a fantastic fragrance

SENSORY ANALYSIS

Colour	Straw yellow with golden tints
Fragrance	Fruity, with flavour of exotic fruits and orange flowers
Taste	Sweet, aromatic and very pleasant
Gastronomic suggestions	Seasoned cheese, dessert and pastry



BORGOFULVIA