

Moscato

DoIce

Italian Sparkling Wine

Sparkling Moscato is without a doubt the most widely consumed sweet wine in the world. Originally cultivated in Greece under the name Anathelicon moschaton the wine grew in popularity especially in Europe during the medieval ages thanks to the influences by the Barbaric invasions. It was the Celts that enjoyed their beverages pure, sparkling and served cold versus the Ancient Romans that mixed water and spices and preferred wine served at room temperature. Today, Moscato Dolce is predominantly enjoyed chilled as a refreshing summertime wine or with pastries.

Variety

100% Moscato

Production area

Italy, Veneto, Treviso
Conegliano

Age of the vineyard: 15 years

Altitude: 120 metres above sea level

Yield per hectare: 8.500 Kg/ha

Vineyard size: 5,5 ha

Growing system: Sylvoz

Exposure: South-east

Technical data

Alcohol: 7% vol. / pH: 3.25

Total acidity: 6 g/L

Residual sugar: 70 g/L

 Ageing potential 2 years

Recommended pairings

 Classic Italian pastries including apricot crostate, cannoli and fresh mixed berries.

Soil structure

Medium Texture.
41% sand, 28% silt, 37% clay.

Processes

Subsoiling between rows. Inter-row
grassing with a mixture of grasses and
legumes. Eco-compatible farming
methods.

Production 15.000 bottles

Grape production is 8.500 kg and 85
hectolitres per hectare, 2.000 grammes per
plant, with 1 plant giving 2 bottles.

 Serving temperature 6°C

