MOSCATO

V Semi-Sparkling Wines

I.G.T. TREVENEZIE - SEMI SPARKLING WINE

Area of origin Vineyards in Precenicco (Udine)
Soil type Clay soil
Grape varietal 100% Moscato
Training system Sylvoz, 3700 vines/ha
Vinification Pressed gently, first-pressing must, fermentation at a
controlled temperature 61–63 °F (16–17 °C). Charmat process
Ageing In bottle
Alcohol content 11% alc./vol.
Characteristics It is a wine obtained from the Moscato Giallo grapes,
having an intense, persistent, distinctive bouquet
Pairing Great with sweets and desserts, perfect as a low-alcohol aperitif
Serving temperature Serve cold

EAN code: 8032869490137 Packaged in 6-bottle packs

dal 1888, Viticoltori

MOSCATO

BACCICHETTO



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