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METODO CLASSICO MOSCATO GIALLO VSQ MILLESIMATO EXTRA BRUT

100% FIOR D'ARANCIO MOSCATO GIALLO

Varietal composition: Fior d'Arancio Moscato Giallo 100%
Production area: Baone - Colli Euganei South
Altitude: 200 - 400 mt asl
Harvesting time: Last ten days of August

TECHNICAL NOTES

Soil: Volcanic origin, limestone mixed with clay
Trellising System: Guyot
Vine Density: 100 qli/h

METHOD OF PRODUCTION

Vinification: White vinification with gentle pressing of the grapes in an inert atmosphere with protection against the risks of oxidation. Fermentation in steel tanks at a controlled temperature. Aging on fine lees.
Prise de mousse: Secondary fermentation in the bottle resting on the lees for 24 months.

TASTING NOTES

Colour: Straw yellow with golden reflections.
Perlage: Refined and creamy.
Bouquet: Intense and complex, with sensations of yellow blossom and peach, fresh citrus and herbal notes, with hints of leavened dough and croissants.
Palate: Fresh and clean, acidity well balanced with the sapidity and smoothness of this Classic Method sparkling wine - made from native grapes- with an intense lingering finish.
Serving temperature: 6°-8°
Residual sugar: 3 g/l
Alcohol content: 11,5%