



MOSCATO FRIZZANTE

CLASSIFICATION

Semi-sparkling wine I.G.T. (Typical Geographical Indication).

PRODUCTION AREA

Area of the Veneto extending from the hills of morainic origin as far as the plain with more or less deep medium-textured soils of alluvial origin.

GRAPE VARIETY

Moscato.

TRAINING

Single espalier, double canopy and radiating systems with 2000-2300 vines per hectare.

YIELD PER HECTARE

On average 200 quintals of grapes.

HARVESTING PERIOD

First ten days of September.

VINIFICATION

Whole grapes are put into the pneumatic press for soft pressing and the resulting must, after a first racking, is put into controlled-temperature tanks where it remains until it is used for the production of the semi-sparkling wine.

FORMATION OF THE FROTH

The must, with added yeast cultures selected by La Gioiosa, is put into vessels where fermentation takes place at a controlled temperature of 15-16°C to enhance all the harvest fragrances. Upon reaching the required alcohol and sugar content fermentation is stopped by refrigeration. After a short settling period the semi-sparkling wine is ready for bottling.

DISTINCTIVE FEATURES

Pale straw yellow with a fine, delicate perlage; intensely fruity and aromatic bouquet reminiscent of exotic fruit. Sweet and round in the mouth, with a persistent, pleasant fruity aftertaste.

SERVING SUGGESTIONS

It is ideal with fresh fruit pies and creamy millefeuille cake.

SERVING TEMPERATURE

8-10°C

AVERAGE DATA

Alcohol content 8% vol
Sugar content 70 g/l
Acidity 5,7 g/l