



USA

Schenk
family



MOSCATO DOLCE VINO SPUMANTE

Grapes

Moscato 100%

Production Area

Veneto

Vinification

The grapes are gently pressed to obtain to must, which is then stored at a controlled temperature of 32°F. The fermentation takes place in steel tanks at controlled temperature. Through the addition of selected yeasts, then begins the second fermentation, according to the Charmat method.

Description

Intense straw yellow color, with a delicate and aromatic bouquet. Sweet taste on the palate.

Food Pairing

Perfect with fruit and desserts.

Serving Temperature

46.4° - 50° F

Bottle

Collio

Characteristics

Alcohol: 7.0% vol.

Size: 750ml



CAVATINA
PREMIUM