

Vinification

The southern location of the vineyards, the 'white' lime-rich soil, the low production per hectare and the traditional way of harvesting are among other things the secret of these high-quality wines. The wine first ferments in a closed tank, so that CO2 goes into solution. The tank is then opened to continue fermenting until the desired alcohol percentage is reached. Then the sparkling wine is cooled. Due to the cold, fermentation is interrupted, so that the alcohol content is kept low (5.5 vol%) and residual sugar remains.

Taste

In the nose fresh and fruity, with aromas of wild flowers, thyme, oregano and honey. In the mouth a very refreshing moscato with a medium body and a nice tingling sensation. Sweet and sour are perfectly balanced.

Food pairing

Desserts | Summer fruit salad | Melon

General information

Type: Sparkling wine

Grape varieties: Moscato bianco di Canelli

Viticulture: Traditional

Storage (years): "+ 1-2"

Serving temperature: 5-7°

Taste profile: Sweet

