

SPARKLING MOSCATO IGP “Vigna Sialla” BIO – VEGAN F.



BLEND: 100% moscato wine with the following certification:
Organic farming Valoritalia IT BIO 015

Type of harvest: Handpicked grapes by the end of September

Production technique:

Partial fermentation ¾ days. with storage in stainless steel tanks at a temperature of 5 °
Natural fermentation in the spring after the harvest. Moscato is a sparkling, sweet, aromatic wine.

Treatments: refrigeration, centrifugation and microfiltration..

Optimal consumption: From 6 months after harvest.

Duration: 3 years

Tasting notes:

Color – Pale yellow with golden hues, bright, good viscosity.

Fragrance – Fragrant, intense, with hints of apricot and delicate spicy sage.

Taste – Good structure, pleasant, balanced.

Serving temperature: 4/6 ° C

Alcohol content: 5.5% vol.

Residual sugar: 10 g / l max.

Bottle size: 0.75 liter

Food matches:

Desserts and sweets.

