



V43012075

## Moscato Spumante Dolce - cl 75

Moscato Accademia is a sweet white sparkling wine with an explosive yet elegant bouquet. It is produced according to the traditional Martinotti method and is characterized by moderate sweetness and quite low alcohol content.

**Production Area:** North of Italy

**Vine:** Glera

**Plants per Hectare:** 3000 - 4000

**Training System:** Sylvoz and spurred cordon

**Harvest Period:** First days of September

**Yield per Hectare:** 90-100 q/Ha

### Characteristics:

#### Production Area

Part of the grapes derives from the Euganean Hills. In this area, the soil has a good structure and features clear, calcareous sedimentary and volcanic rocks, which are draining and rich in minerals and microelements. Their alkalinity favors a good acidity in the grapes. The climate is temperate with mild winters, hot, dry summers, with thermal inversion happening at some times of the year: temperatures are higher on the hills and lower on the plain. All these factors make the Euganean Hills a unique territory, producing wines characterized by acidity, freshness, minerality and an unmistakable organoleptic profile. Another part of the grapes is derived by the sweet hills of Piedmont, with calcareous soils which are particularly suited for this vine. The fresh climate and perfect ventilation lead to grapes with particularly intense aromas.

#### Production Process

- > Grapes are harvested and moved to the winery in order to prevent mechanical damages, premature oxidation, contaminations and exposure to sunlight, which may alter their quality.
- > Grapes are gently pressed removing the stems, the must is separated from the skins (vinification in white) and is left to settle in order to be cleaned.
- > In accordance to the Martinotti method, the fermentation occurs in cuve close at a controlled temperature of 14 °C, with the addition of selected yeasts, to preserve the primary aromas of the grapes.
- > When sugar turns into alcohol, yeasts naturally release carbon dioxide, making the wine sparkling.
- > Moscato Spumante Dolce is characterized by a moderate alcohol content (6.5% vol.) and by a high sugar content. This results from stopping the fermentation at the right moment, by bringing temperature down to -4/-5 °C.
- > At the end of the process, the wine is cold stabilized, filtered and bottled.





**Organoleptic Characteristics:**

**Color and Appearance:** Straw yellow, fine and persistent perlage.

**Bouquet:** Ample, intense yet delicate, with floral notes of rose, wisteria and wildflowers, and fruity hints of yellow peach, apricot and citrus fruits, leaving room for a pleasant final note of sage.

**Taste:** Fragrant, smooth and pleasantly sweet, it is characterized by an intense, persistent aromaticity on the palate, recalling olfactory notes, with a good acidity which brings freshness and balances the high sugar content.

**Chemical Characteristics:**

**ABV:** 6,5%

**Sugar, g/l:** 90-95

**Total Acidity, g/l:** 5.00-6.50

**Serving Temperature:** 5-6 °C

**Serving Suggestions:** Perfect to toast during celebrations and special events, it is ideal with all Italian and international desserts, and can also be served with mature cheeses.

**Enjoy it within:** 18 months.



**Recommended Glass:** Flute.