# MOSCATO



WINE: Moscato, sparkling sweet white.

**GRAPE VARIETY:** 100% Muscat.

**CULTIVATION:** Simple Guyot with a density of 4000 vine stocks per hectare.

YIELD: 6.5 tonnes of grapes per hectare.

### SOIL:

Clayey and calcareous with a south-eastern exposure at 200m above sea level.

#### VINIFICATION:

The grapes, harvested in crates, are immediately pressed and left to ferment without their skins in vats at a controlled temperature of  $16^{\circ}$ C.

#### **REFINEMENT:**

in steel vats at a controlled temperature of  $5^{\circ}$ C for approximately 3 months followed by a month of refermentation in autoclave before bottling.

#### CHARACTERISTICS:

a lively  $\ensuremath{\text{WINE}}$  , golden-yellow in colour with notes of peach and apricot.

ALCOHOL CONTENT: 5.5% by vol.

**SERVING TEMPERATURE:** 5-7°C

## GASTRONOMIC PAIRING:

cakes, desserts in general.

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