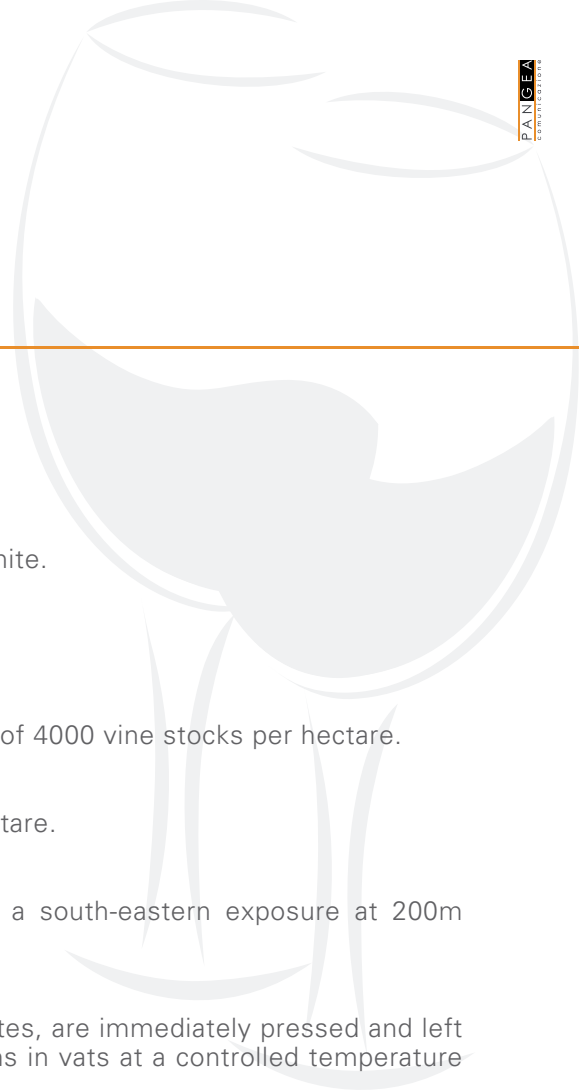


Cordini

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°C.

REFINEMENT:

in steel vats at a controlled temperature of 5°C for approximately 3 months followed by a month of refermentation in autoclave before bottling.

CHARACTERISTICS:

a lively **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.