



# SIOR GILDO

## MOSCATO SPUMANTE AROMATICO DOLCE



Vinified by only Moscato grapes cultivated on the hills of the North-East, this Charmat method sparkling wine is the emblem of aromatic quality. It fills the palate with sweet and fruity sensations and refreshes it with lively bubbles.

<b><u>Cultivation Area</u></b>	Veneto and Friuli
<b><u>Grapes</u></b>	100% Moscato
<b><u>Terrain Type</u></b>	Clayey, with a good amount of stones
<b><u>Alcohol</u></b>	9%
<b><u>Sugars</u></b>	75 g/l
<b><u>Total Acidity</u></b>	5,4 g/l
<b><u>Formats</u></b>	0,75 l

**Vinification:** The harvested grapes are crushed and undergo soft pressing. The must obtained is chilled at low temperatures. In the later phases, the must is placed into autoclaves and brought to temperatures close to 15°C, triggering the alcoholic fermentation with selected yeasts. The secondary fermentation then occurs. The fermentation is interrupted by way of cooling to retain the sweet natural aroma.

**Tasting:** Straw-yellow of medium intensity, with creamy and light foam. On the nose it has intense aromas with marked citrus and apricot notes. On the palate it is sweet while never being cloying, with moderate acidity that makes it fresh and invites you to take another sip.