



## Fior di Vite Moscato giallo

- Cultivation area:* Veneto region, province of Verona, moraine hills on the east of the hinterland of Lake Garda.
- Soil type:* Moraine origin, clay soil a bit sandy.
- Winemaking:* Hand harvest at the end of September. It macerates for 24 hours into the closed tank saturated with nitrogen. The fermentation takes place in the initial temperature of 12°C for 3-4 days, then it is increased till 16°C.
- Refinements:* Rests into stainless steel with “surli” maceration for 60 days.
- Colour:* Straw yellow.
- Bouquet:* Floral aromas with hints of honey, elder and apricot, and typical scents of moscato giallo.
- Taste:* Very fruity, sparkling enough to harmonize its sweetness.
- Manintenance:* It maintains its characteristics for more than 2-3 years; it should be stored in a cool (18-19°C) and low light place.

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Ideal with appetizers, creamy and dry cake desserts.



9,50 % Vol



Serve at 6 - 8 °C



Moscato Yellow