

SARACCO

Moscato Spring Edition

VARIETY

Moscato Bianco Canelli

VINEYARDS

Located in Municipality of Castiglione Tinella –
Loc. San Carlo 500 mt/slm

VINIFICATION

Soft pressing, decanting and storage of the juice at controlled temperature. Fermentation in an autoclave at controlled temperature until alcohol/acidity/sugars right balance, then cold bottling to keep freshness and flavours intact.

IN THE GLASS

COLOUR: straw yellow with greenish reflections, fine perlage obtained from very slow fermentation and second fermentation.

BOUQUET: intense, typical, evident aromas of Moscato, particularly rich in hints of sage, peach and tropical fruit.

TASTE: intense, savory, very persistent, indicating high concentration of the juice. The sweet sensations are well balanced by an intense acidity that gives elegance and by the fruity aromas typical of Moscato grapes.

PAIRS WELL WITH: ideal with pastries, cakes, fruit tarts, ice cream, biscuits. Also delicious with cheeses such as gorgonzola and in cocktails.

