



3 l



1,5 l



75 cl



37,5 cl

MOSCATO

MOSCATO DI SARDEGNA DOC



ORGANOLEPTIC PROPERTIES

Colour: gold yellow.

Nose: very aromatic, the bouquet is wide and rich with honey and spicy notes.

Taste: sweet and balanced.

GRAPES

Moscato.

AREA OF PRODUCTION

Surrounding area of Cantina, characterised by medium-mixture soils consisting of Miocene clay-rich limestone in medium-height hilly sites and dry climate.

PRODUCTION TECHNOLOGY

Cold maceration of the pressed must for 12 hours, followed by soft pressing. The first pressing must is cold decanted and the clarified part undergoes fermentation from selected yeasts at a temperature of 12°C.

STORAGE

In cool, dry places not exposed to sunlight.

SERVING TEMPERATURE

10-12°C.

SERVE WITH

Excellent at the end of a meal, with dry sweets.