



OLTREPO PAVESE  
DENOMINAZIONE DI ORIGINE CONTROLLATA

**MOSCATO**  
DOLCE FRIZZANTE

## MOSCATO DOLCE OLTREPO PAVESE D.O.C. white wine

### Description

*Made from Muscat grapes 100%. A classic dessert wine, sweet and naturally sparkling, with delicate aromas and a good acidity. Best served chilled.*

### Technical notes

Vine:	Muscat
Name:	Moscato Dolce Oltrepo Pavese
Appellation:	D.O.C.
Soil:	calcareous, marly
Altitude:	350-380 m asl
Training:	Guyot espalier
Pruning:	short, manual
Soil:	grass
Protection:	low environmental impact
Harvesting period:	end September
Harvesting method:	manual, in open boxes with grapes selection

### Vinification

Brief maceration at low temperature followed by soft pressing. The must is clarified by precipitation, then ferments in stainless steel vessels under controlled temperature until stopped by refrigeration. Refermentation follows in pressure vessels, in order to achieve natural slight sparkling.

### Ageing

After bottling the product is normally kept in a thermoconditioned storage area for at least 3 months.

### Analytical data

Alcohol:	6.0% vol
Sugar:	sweet

### Wein-plus.de (Germany)

Moscato Dolce 2013 - pts 82/100

### Guide Vinipius 2009-13 - AIS Lombardia

(Italian Sommeliers Association)

Moscato Dolce 2010



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