

MOSCATO RUBICONE IGT VINO FRIZZANTE DOLCE

DENOMINATION	Moscato Rubicone IGT Vino Frizzante Dolce
VARIETAL	85% Moscato 15% other Italian authorized grapes
ALCOHOL LEVEL	7%
AREA	Romagna
SURFACE	Hills & Plain
ALTITUDE	0 - 150m
SOIL TYPE CLAY	Clay - Silt
PLANT DENSITY	3.500-4.500 vines/ha
VITICULTURAL TECHNIQUE	Guyot, Double Guyot
HARVEST PERIOD	End of August and beginning of September
TECHNICAL INFORMATION	After the grapes are carefully selected right in the vineyard, they are harvested either by hand or mechanically in the cooler hours of the day. Once they reach the cellar, they are gently pressed. The must is then fermented in an autoclave, creating a frizzante, straight from the grape juice, keeping the CO2 generated by the fermentation in the wine. This process allows for a perfect aromatic extraction, showing all the main fruity and floral characteristic of this famous grape variety.
TASTING NOTES	This Moscato is of a pale straw-yellow colour. Its foam is delicate and gently bubbles away when poured. To the nose, it shows typical scents of tropical fruit, peach and lavender, while on the palate it is pleasantly sweet and delicious.
FOOD MATCHING	Great with dry desserts, fresh fruit or on its own.

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