



LINEA FANTASIA

MOSCATO

SPUMANTE AROMATICO DOLCE



VARIETIES

Moscato.

PRODUCTION DISTRICT

Grapes from the Emilia Romagna region.

ALTITUDE AND ASPECT

Plains and foothills.

TYPE OF SOIL

Fertile, medium-textured soil.

TRAINING SYSTEM

Espalier with spurred cordon pruning.

HARVEST

By hand, in small crates, in the first week in September.

WINEMAKING METHOD

Soft pressing followed by cooling of juices, which are then partially fermented to 6% ABV in a pressure tank, just a few days from harvest.

SENSORY PROFILE

White, lively persistent mousse on a wine of pale straw yellow. The vibrant scents typical of Moscato recall spring flowers, and aromatic vegetal hints like sage. The round mouth is sweet and aromatic, persistent with hints of spring flowers and peach, and a finish of lemony, rosemary and sage notes.

ABV AND RESIDUAL SUGARS

6%, 100 g/l.

RECOMMENDED CELLARING

12 months in bottle, laid down in a cool, dark place.

FOOD PAIRING

The perfect partner for fancy biscuits, sweet flaky pastries, fruit tarts, and spoon desserts.



375 ml



750 ml



1.500 ml
Magnum