

# Spumante Dolce Moscato

VINO SPUMANTE AROMATICO DI QUALITÀ

**Variety:** 100% Moscato.

**Production zone:** Garda; old vineyard of property planted in 1980 with personally selected vines. Located in Cattani estate at South side of Lake Garda. Sits at 190 m above sea level.

**Soil:** Sandy-calcareous with clay (20%), exposure from the North to South.

**Harvest:** Manual, with strict selection of the grapes in the vineyard.

**Yield per hectare:** 90 q/Ha of grapes.

**Harvest time:** Last decade of August.

**Vinification:** Destemmed and pressed. Allowed to settle for 1/2 days. Drawn off and fermented at a controlled temperature between 15/16°C for about 15 days in stainless steel tanks.

**Maturation:** Kept for malolactic fermentation on lees for about one month at low temperatures and frequent stirring of lees. Drawn off and aged for another 3 months the wine is kept for further 60 days in autoclave for become bubbly. Kept in the bottle for one month before release.

**Bottling:** First decade of the April.

**Top:** Agglomerated cork.

**Sensory characteristics:** Obtained from selected single-variety Moscato. Yellow color with bright highlights, the scent of wildflowers, ripe fruit and vanilla. Sweet, soft and fresh on the palate is enhanced by a light fizz.

**Serving temperature:** 8/10° C.

**Average life of Wine:** Wine to consume within three years.

**Food matches:** Ideal as accompaniment to desserts, exotic fruits and dry pastry.

**Analytical data:**

Alcohol: 8% vol.

Total acidity: 5,60 g/l.

Ph: 3,30.

Net dry extract: 21 g/l.

Total sulfur dioxide: 80 mg/l.

Wine Maker: Corrado Cattani

