

PURE **18K** GOLD

18K Moscato Rosé / Vino Spumante Aromatico Dolce

Grapes 95% Moscato, 5% Red grape varieties

Production area Piedmont

Altitude 100-150 m a.s.l.

Type of soil Hill soil, loose and deep, rich in marine fossils and rock fragments. Marl and sandstone soil, comprising clay and sand schists, rich in limestone.

Alcohol 6.5 % vol.

Fermentation The grapes are picked manually and destemmed, then undergo soft pressing and the must is maintained at 0°C for a few months. It is then clarified and fermented in an autoclave at a controlled temperature.

Aging On fine lees with batonnage.

Tasting notes The colour is a deep pink/orange. The bouquet is rich in fragrances, with an explosion of fruity sensations of wild strawberry and raspberry, patisserie and aniseed. On the palate, it is sweet but dynamic, fresh and fruity.

Food pairings Fruit pies, pandoro and panettone cakes.



0,75 l