



# RIVANI

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## Rivani

# Moscato Vino Spumante Dolce

## Vinification

Grapes are softly pressed to obtain the must, which is stocked at controlled temperature of 0°C. Fermentation takes place in stainless steel tanks by adding selected yeasts. Second fermentation then starts following the Charmat method.

## Description

Intense straw yellow with delicate and aromatic bouquet. Sweet and harmonic taste in the mouth.

## Food Pairing

Perfect with fruit and dessert.



**Moscato**



**Triveneto**



**8-10 °C**



**Alcol: 8.5%**  
**Zuccheri: 80**  
**g/l**

