RIVANI

IT EN

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**