



Cavatina Premium

Moscato

Vinification

The grapes are gently pressed to obtain the must, which is then stored at a controlled temperature of 0 ° C. The fermentation takes place in steel tanks at controlled temperature. Through the addition of selected yeasts, then begins the second fermentation, according to the Charmat method.

Description

Intense straw yellow colour, with a delicate and aromatic bouquet. Sweet taste on the palate.

Food Pairings

Perfect with fruit and desserts.



Moscato



Triveneto



8-10 °C



**Alcol: 7%
Zuccheri: 75
g/l**