



## 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**