CAVATINA
PREMIUM

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Cavatina Premium

Moscato Rosé

Vinification

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

Description

Light pink color, clear and bright. Perlage of good continuity and persistence. Pleasant and charming aromas of cherry and fresh fruit. The taste is sweet and fresh with good intensity and persistence.

Food Pairings

Excellent as a dessert wine.

Moscato	**Triveneto**	**8-10 °C**	**Alcol: 7%** **Zuccheri: 75 g/l**