RIVANI

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Rivani

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, then begins the second fermentation, according to the Charmat method.

Description

A delicate, light pink hue, clear and radiant. The perlage is fine, with consistent and enduring bubbles. The bouquet is delightful and inviting, with notes of cherry and fresh fruit. On the palate, it offers a sweet, refreshing taste with impressive intensity and lasting persistence.

Food Pairings

Excellent as dessert wine.

Moscato	**Triveneto**	**8-10 °C**	**Alcol: 8.5%** **Zuccheri: 80 g/l**