

PARTICOLARE DOLCE Sparkling wine

Denomination Sparkling wine from Tuscany

Origin area Loc. Cercatoia, Montecarlo Municipality

Soil Medium texture

Varieties 100% Moscato

Fermentation and ageing Sparkling wine vinification according to the Charmat method: the sparkling wine vinification process is completed directly by the must in an autoclave at constantly monitored temperature, where the selected yeasts create an optimal fermentation. Once the fermentation - approximately 120 days - has been completed, the product is immediately filtered in order to preserve its natural freshness. The Final bottling stage is carried out after the product has been left to age for several weeks in an autoclave. The wine continues a short ageing in the bottle.

Alcol 7%

Sizes Dark green Champenoise bottle of 0,750 ml in boxes of 6 bottles.

Colour Straw Yellow with green reflexes.

Scent Good intensity and aromatic persistence, hints of moscato grape, sage, honey, orange flowers, exotic fruit and nutmeg.

Taste Good freshness, soft, floral, intense flavour, pleasant, with long persistence to nose and taste, and a fine and elegant perlage.

Food matching Sweet and buttery cakes such as Milanese panettone, Pandoro or Colomba. Sponge-cakes or semifreddos with fruit, cream and raisin, zabaione, panna cotta, tiramisù¹, cookies with raisin. To try with aged cheese.

