

PARTICOLARE DOLCE Sparkling wine

Appellation Sparkling wine

Origin area 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.

Sulphites Contains Sulphites

