



## 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, tiramisù<sup>1</sup>, cookies with raisin. To try with aged cheese.

**Sulphites** Contains Sulphites