



High quality sparkling wine
TRADITIONAL METHOD
VINTAGE BRUT

Obtained only from Moscato grape
The quality of this product firstly comes from the vineyard and then from the winery where an accurate processing of must and base wine with new technologies exalt the varietal scents, maintaining a enjoyable balance, in particular on the palate, with the pleasant, intense sensations of body and savoriness, typical of a dry product.

MOSE S

METODO CLASSICO
BRUT MILLESIMATO



Grapevines: 100% Moscato bianco.

Alcohol proof: 13,0 % vol.

Serving temperature: 6°C.

VINEYARDS:

Soil: siliceous.

Orientation and altitude: South/South-West, 200 meters a.s.l.

Vine training: Traditional Guyot

Implantation density: 5,000 plants for hectare

Harvest: The harvest process is totally manual, with the use of vented crates and an accurate selection of grapes at the end of August/beginning of September.

Winemaking process: The grapes collected in the crates are, after few hours, gently pressed according to careful manual programs in order to get a fresh juice that, within some hours, settles and becomes clear, separating from solid parts. The savvy usage of biotechnologies and cold allows a slow alcoholic fermentation with a controlled temperature of 13°C until all the sugar of the grape is consumed, obtaining a product that will be used as a base for the refermentation in the bottle, where the second fermentation ("presa di spuma") take place.

Refermentation in the bottle: carried out in a proper underground cellar to maintain a low and constant temperature.

Aging in the bottle: minimum 9 months.

Produced bottles: about 1.200 0.75 L bottles.

Characteristics: brut sparkling wine, with abundant and persistent froth, very structured and peculiar, with intense and pleasant varietal scents and accentuated hints of dried fruit. In the mouth, it is pleasantly structured and full-bodied, savory, and perfectly balanced with a proper acidity and softness.

It's a long-lived product that improves its characteristics with the age.

Food pairings: it is best paired with important, savory or spicy dishes, in particular with pasta dishes with fish, mussels, fish soup, or with all kinds of our typical Piedmont aged cheese.