

DOLCE

VINO SPUMANTE AROMATICO DI QUALITA'

This sparkling wine is produced from an aromatic grape varietal called "Moscato". It aims to reach a delicate balance between its fruity bouquet, its pleasant sweetness, and the aromatic varietal nature of the grape varietal.

Sparkling process: a slow fermentation process at very low temperatures using special yeasts capable of protecting the fruity characteristics of the wine while accentuating the aromatics of the grape.

Finishing: after bottling this sparkling wine is briefly bottle aged in our temperature-controlled cellar to ensure the flavors harmonize together.

Features: an evanescent froth accompanied by a fine perlage, the color is light straw yellow.

Bouquet: delicate and persistent with elegant, fruity notes.

Flavor: lively, elegant with balanced sweetness.

Serving temperature: 8 to 10°C (46 to 50°F).

Gastronomy: delicious with desserts, especially with ice cream and fruit salads.

