

O75

CARATI

MOSCATO DOLCE



GRAPE VARIETIES

Moscato Giallo

PRODUCTION AREA

Euganean Hills

SOIL TYPE

Morainal, volcanic

TRAINING SYSTEM

Guyot

PLANTING DENSITY

High

HARVEST PERIOD

End of September

RELEASE

End of the year

ALCOHOL CONTENT

6,5% vol

RESIDUAL SUGAR

95 g/lit

TOTAL ACIDITY

5,9 g/ lit

SERVING TEMPERATURE

6 - 8° C

RECOMMENDED GLASS

Chalice glass

AGEING POTENTIAL

Two years

FORMAT (ml)

750

VINIFICATION

Late harvest, by hand, with selection of grapes. It then briefly rests on the skins, is softly pressed, and the must is naturally decanted at low temperatures. Prise de mousse and subsequent aging on fine lees take place in pressure tanks over about two months.

ORGANOLEPTIC CHART

Bright golden yellow with a fine and persistent perlage. Typical “variety aroma” with hints of exotic fruit and orange peel, peach and apricot. Sweetish, with slight zesty hints.

FOOD PAIRING

It is perfect with all kinds of pastries and chocolate. Excellent with Christmas desserts.