

# Moscato

Dolce  
Italian Sparkling Wine

Sparkling Moscato is without a doubt the most widely consumed sweet wine in the world. Originally cultivated in Greece under the name Anathelicon moschaton the wine grew in popularity especially in Europe during the medieval ages thanks to the influences by the Barbaric invasions. It was the Celts that enjoyed their beverages pure, sparkling and served cold versus the Ancient Romans that mixed water and spices and preferred wine served at room temperature. Today, Moscato Dolce is predominantly enjoyed chilled as a refreshing summertime wine or with pastries.

## Variety

Moscato 100%

## Production area

Italy, Veneto, Treviso  
Conegliano

**Age of the vineyard:** 15 years

**Altitude:** 120 metres above sea level

**Yield per hectare:** 8.500 Kg/ha

**Vineyard size:** 5,5 ha

**Growing system:** Sylvoz

**Exposure:** South-east

## Technical data

**Alcohol:** 7% vol. / **pH:** 3.25

**Total acidity:** 6 g/L

**Residual sugar:** 70 g/L

## Soil structure

Medium Texture.  
41% sand, 28% silt, 37% clay.

## Processes

Subsoiling between rows. Inter-row grassing with a mixture of grasses and legumes. Eco-compatible farming methods.

## Production **15.000 bottles**

Grape production is 8.500 kg and 85 hectolitres per hectare, 2.000 grammes per plant, with 1 plant giving 2 bottles.

## Ageing potential **2 years**

## Serving temperature **6°C**

## Recommended pairings

 Classic Italian pastries including apricot crostate, cannoli and fresh mixed berries.

