MONTESPADA SARDEGNA-GALLURA MOSCATO SPUMANTE DOLCE

Sweet Sparkling Moscato





Classification:
Sweet Sparkling Moscato

Description
This wine, is the result of a Late Harvest and a skillful drying of the grapes in boxes. The consequences of a careful selection of the most matured grapes in the fields, a meticulous slow wine making process with at controlled temperature as well the use of a variety of specific yeasts. This Moscato represents the most intense variety of expression of the Moscato grapes that have been subjected to a single variety vinification

Features:
The well ripened grapes are promptly mashed after a short period of being dried in small crates, outdoors in a shady place in the fields, and, where the differences in temperature help the wine making process. This is followed by a slow fermentation process with specific varietal yeasts at a controlled temperature. After a skillful and long stirring of the finest elegant lees, the wine matures with superb roundness and complexity. The result is an intense enveloping and warm varietal character with notes of honey and Oleander Florals.

Harvest:
Traditionally harvested and manually loaded in to boxes.

Soil:
Sandy soil and loamy soil mixed with rocks and pebbles, well drained soil by disintegrating rocks, with a basic PH level.

Aging / Perfecting:
The long fermentation for over 60 days allows for the obtaining of a strong fragrance and aroma with a low alcoholic degree as well as to also favor the extraction of the scents. It is then subsequently bottled and left to mature for a further 2 months, before being put on sale. The structure of this wine does not require further aging.

Available format:
0.75 L bottles


Vineyard Land

ALCOHOL	6,5% vol.	NET CONTENTS	750 ml
ACIDITY	6,0 g/l	HARVEST	MANUAL
AR SUGAR	27 g/l	GRAPE YIELD	120 q.li Ha
TEMP. Service	5/6 C.°	ALTITUDE	120 mt.s.l.m
GRAPES	100% Moscato Giallo		

*The technical characteristics may change without notice and are purely indicative