

# MOSCATO



**Classification:** VINO SPUMANTE (sparkling wine)

**Production Area:** area of the Vulture mountain, town of Barile, Rapolla, Venosa, Maschito, Melfi

**Grape Varieties:** Moscato 100%

**Alcohol content:** 7% vol.

**Soil:** volcanic origin soil, clay and pebbly zones

**Yield:** 1 ton of grapes for hectare

**Training method:** spurred cordon

Vineyard density: 3300-6600 plants for hectare

**Vinification:** Charmat method or tank fermentation.

The base wine is fermented in large pressure-resistant stainless steel vats. Second fermentation in steel vats.

**Ageing:** to drink young

*Tasting notes*

**Color:** pale straw yellow

**Perlage:** subtle and lingering

**Bouquet:** aromatic, slightly fruity with hints of yeasts

**Serving Temperature:** 5-6°C

**Pairing:** very good with cakes and dessert



VECCHIA TORRE