

SENSI

FAMILY OF WINEMAKERS SINCE
1890

MOSCATO ROSE' 18 K

VARIETY: Moscato 85%, other aromatic grapes with red berries 15%.

VINIFICATION: soft pressing of the grapes and subsequent and immediate cooling of the must.

FERMENTATION: addition of sugar syrup and fermentation in an autoclave at low temperature until an overpressure of 5.5 bar and 6,5 % vol of alcohol effective. Stop the fermentation by chilling and subsequent filtration.

DURATION OF THE PROCESS OF SPARKLING: 5 weeks

SENSORY

SURF: abundant and persistent.

Perlage: fine, persistent and constant.

COLOUR: bright pink with purple.

BOUQUET: fruity, fresh. The aromatic blends elegantly with hints of raspberry, cherry and red berries.

TASTE: intense, fragrant; alcohol, sweetness and acidity are in perfect balance, the aftertaste recalls the aroma of the original grapes combined with notes of raspberry and black cherry.

TEMPERATURE: 6-8 °C

PAIRINGS: excellent dessert wine, accompanying fruit salads, cakes, pies and pastries filled. Convivial wine for any occasion at any time of day.

