

# V.S.Q. Moscato Rosé

**Grape variety:** Moscato and Brachetto

**Production process:** grape pressing and separation of the must from the skins within 48 hours. Temperature-controlled second fermentation at 18-19°C (natural fermentation in sealed tanks, which leads to the formation of carbon dioxide, enhancing the aromatic and fruity notes). Fermentation is interrupted at 6.5%, maintaining a sugar residual around 80 g/l.

**Alcohol:** 6.5% Vol.

**Sugar content:** 90 g/l

**Colour:** lightly intense pink

**Perlage:** delicate and persistent bubbles

**Bouquet:** fresh with intense aromatic notes

**Taste:** harmonious and sweet, full and velvety with a delightful finish

**Serving temperature:** 6-8° C

**Food pairings:** Ideal with puddings and pastries

