

BERTÈ & CORDINI



MOSCATO SPUMANTE

Moscato Spumante op doc

GRAPE VARIETAL:

Moscato Bianco 100%

PRODUCTION AREA:

Oltrepò Pavese - South West Lombardy.

SOIL:

Mixed calcareous clayey.

VITICULTURE:

vertical shoot positioned, low yields (50-60 hl/ha).

HARVEST:

by hand after verification of optimal ripening level (beginning of September).

TECHNICAL CHARACTERISTICS:

Sugar contents 18-20 %.

Total acidity 7-75 g/l

pH 3,10

WINEMAKING:

gentle pressing with static clarification at 10° C, followed by controlled fermentation with selected yeasts. Bottled young, immediately in the spring following harvest. Second fermentation at low temperature, and lengthy ageing with yeast for a short period (Metodo Martinotti).

BOTTLING ANALYSIS:

Alcohol 6,5% by vol.

Total acidity 6 g/l

Dosage 80 g/l

pH 3,2

TASTING NOTES:

straw-yellow colour with bright highlights. Fine perlage, persistent head. The bouquet is really intense and persistent, very aromatic and fruity. The sweetness is well balanced by a good acidity with really nice aromas, that correspond the bouquet.

ALCOHOL VOLUME:

6,5% vol.

BEST SERVED AT:

8-10° C.

SERVED WITH:

good with pastries and fruit tarts.

