

# Blu Giovello



## MOSCATO SWEET SPARKLING



### GRAPES

Moscato Giallo

### PRODUCTION AREA

Tre Venezie Area

### SOIL TYPE

Morainic and volcanic

### TRAINING SYSTEM

Guyot

### PLANTING DENSITY

High

### HARVEST PERIOD

End of September

### ALCOHOL CONTENT

6,5% vol

### RESIDUAL SUGAR

90 g/lit

### TOTAL ACIDITY

5,9 g/ lit

### SERVING TEMPERATURE

6 - 8° C

### AGEING POTENTIAL

Two years

### FORMAT (ml)

750

### WINEMAKING PROCESS

Grapes are picked by hand to select the best fruit. After a soft pressing follows a short period of maceration and then fermentation takes place in stainless steel, Charmat method. In the end the wine is chilled, filtered and isobaric bottling is carried out.

### TASTING NOTE

Bright golden yellow, a fine and delicate perlage. Notes of exotic fruits and orange zest, peach and apricot. Sweet with subtle aromatic aromas of citrus fruit; the aromatic aftertaste recalls the flavour of the Moscato grape, with pleasant freshness.

### SERVING SUGGESTIONS

While dessert is Moscato's forte, cheese courses, charcuterie or antipasto plates can be perfect pairings. Its versatility, and the lower alcohol also make it an ideal aperitif candidate.