

“TARSIVO” MOSCATO

“Tarsivo” Moscato is the last sweet wine created in 2001 from the selection of the eldest Moscato vineyard grapes. The sparkling wine of the Late Harvest Moscato. Its liveliness is an explosion of Moscato grapes taking origins from the our ancient farmer’s tasty and jobs.



denomination

Moscato

type

Moscato Spumante late harvest

grape variety

Moscato 100%

production method

De-stemming and crushing, followed by maceration on the skins for several hours prior to squeezing in horizontal presses. White vinification with fermentation and formation of a light mousse in pressure tanks with the addition of selected yeasts to reach for 60 days. Before bottling the wine undergoes microfiltration

view

Straw-yellow, tending to gold, brightened by shades of green with a thin and lasting perlage

nose

Nice and fragrant, with a well developed aroma of walnut shell, ripe apricot and coconut, enhanced by fresh touches of candies and dried grapes

taste

Full bodied, bubbly and lively mousse with long fruity aromas lasting

food pairing

Pastries and many sweets, but also cheeses, in particular seasoned and streaked with mould

serving temperature

5 ° C