



# ReWArt™

## MOSCATO ORGANIC Sweet wine



TYPE: Sparkling sweet white wine

GRAPES: 100% Moscato grapes from organic cultivation

ZONA DI PRODUZIONE: Euganei hills, Veneto – Italy

SOIL: Volcanic and clayey soils

TRAINING SYSTEM: Guyot

HARVEST: Manual in September, at enological ripeness

VINIFICATION: Crushing with no stalks, soft pressing, decanting of the must at 10°C and subsequent cooling down to 0°C. Second fermentation in the pressurized tank, at controlled temperature, with interruption of the fermentation through temperature decrease. Microfiltration and bottling.

Organic, “OGM free” and vegan wine, produced with no use of substances of animal origin

COLOUR: Bright golden yellow. Rich foam, very fine and persistent perlage

FRAGRANCE: Very intense aromatic hints of flowers and citrus fruits, orange and peach especially

TASTE: Decisive, personal, fresh and harmonic, it leaves a lovely citrus ending

FOOD PAIRING: Apple and pear pies, fruit tarts, baked desserts such as panettone, pandoro and colomba, biscuits, zabaglione, fresh salads of yellow and white fruits

SERVICE: At 8/10 °C

ALCOHOL CONTENT

7%

RESIDUAL SUGAR

82 g/l

TOTAL ACIDITY

6 g/l

born to be **ORGANIC**

