

“Symphony that surprises by
its *frizzante* quality.”

Ageing

Young Wine.

Type of bottle

Blue BVS Schlegelflasche Rhine, 0,75 cl.

Varietals

Moscattell (100%)

Winemaking

The second fermentation using the Charmat method.



Tasting Note

Pale yellow in color, bright, with tiny bubbles.
The Moscato varietal leaves clean and clear aromas.
Very nice on the palate, well-balanced, tasty, long and fresh.

Analysis

ABV: 5,5% by Vol.
Pressure at 20°C: 2,5 bar.
Total SO₂: Less 250 mg/l.
Total acidity: 3,5-4 g/l (s.a.).
Volatile acidity: Less 0,4 g/l
Residual sugar: 85 g/l.

Cresta Azul Frizzante