

Type of bottle

Flute, dead-leaf color, 75 cl.

Varietals

Muscat of Alexandria (100%).

Winemaking

The second fermentation using the Charmat method.



“ Here the Muscat grape’s sweetness tingles, and its aroma is redolent of a fresh dewy dawn. ”

Tasting Note

Pale yellow in colour, with some green hints. Limpid and bright. Fine bubbles. Clean and fruity aroma, very typical of the Muscat variety. It is reminiscent of fresh fruits, and it is well-balanced, long, tasty and long in the mouth.

Analysis

ABV: 7% by Vol.
Pressure at 20°C: 2,5 bar.
Total SO₂: Less 150 mg/l.
Total acidity: 3,5-4 g/l (s.a.).
Volatile acidity: Less 0,4 g/l
Residual sugar: 85 g/l.

Crestissimo Moscato