

MOSCATO Sparkling

TYPE OF WINE: Sparkling Wine

DENOMINATION: Varietal

BRAND: Maranello

PRODUCTION AREA: Grapes from the regions of Piemonte, Veneto and Emilia Romagna.

WINEMAKING PROCESS: Pressing and separation of the must from the skins within 48 hours. Second fermentation in pressurized stainless-steel tanks (Charmat Method). The entire process takes place at controlled temperatures, always below 18–19°C, to preserve and enhance the aromas and fragrances of the selected grapes.”

GRAPE VARIETES: Moscato

ALCOHOL CONTENT: 9.5% Vol - **DOSAGE:** Sweet

COLOR: Brilliant straw-yellow. Fine and persistent perlage.

BOUQUET: Intense and delicate aromas of flowers, white fruit and vanilla, with continuously evolving notes that remain well-balanced.

TASTE: Persistent, sweet and fruity, leaving a pleasant, continuously evolving aftertaste.

FOOD PAIRING: Excellent as an aperitif and to accompany creamy desserts, cakes and biscuits.

SERVING TEMPERATURE: 6–8 °C

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|-------------------------|---------------------------|
| Bottle: | Collina |
| Cork: | Mushroom Cork |
| Inside case: | 6 bottles x 0.75 Lt |
| Bottles @ Pallet | 576 |
| Cases @ Pallet: | 96 - 6 layers of 16 cases |
| Dimension Pallet | 80x120x206 |
| Weight Bottle | Kg 838 |
| EAN Bottiglia: | 8001335091024 |
| EAN Cassa: | 48001335091022 |
| SKU: | VSXX53 |

