



“FASHION VICTIM” MOSCATO

*Sweet Aromatic
Sparkling Wine*

• PRODUCTION AREA

It is obtained from aromatic grapes coming from “Val de Brun” estate. Vineyards: 10/18 years old. Average production: 80/90 q/he. Grape variety: Moscato.

• TECHNOLOGY

Off-the-skin vinification and storage of the must inside lowtemperature hermostat containers help preserve the deep and delicate aroma of Muscat. Second fermentation of the must inside autoclaves at a constant low temperature enhances the characteristics of the base wine.

• ORGANOLEPTIC CHARACTERISTICS

Perlage: fine, with thick persistent bubbles. Colour: straw yellow with bright greenish shades. Bouquet: typical, distinctive yet delicate aroma of Muscat, with hints of peach, sage and thyme. Taste: deeply aromatic, delicately sweet, balanced.

• CHEMICAL CHARACTERISTICS

Alcohol content, % vol. 6.50 – 7.50
Sugar, g/l 90.00 – 100.00
Total acidity, g/l 5.00 – 6.00

• SERVING TEMPERATURE

Serve cool at 5 - 6°C. Open the bottle just before serving. Serve in large glasses.

• PRESERVATION

Keep in a dry and cool place, away from light and heat sources.

• AS INDICATED IN THE DESSERT LIST

“Fashion Victim” Moscato Sweet Aromatic Sparkling Wine - Astoria

