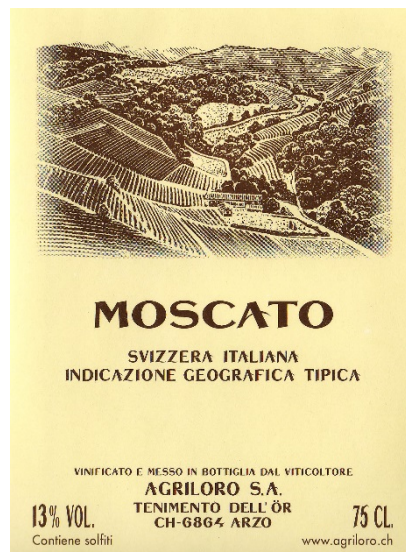


Moscato

Svizzera Italiana IGT



<i>Production area</i>	<i>Tenimento dell'Ör in Arzo</i>
<i>Grape varieties</i>	<i>Moscato</i>
<i>Colour</i>	<i>Golden yellow with greenish highlights.</i>
<i>Perfume</i>	<i>Very marked varietal notes supported by the scent of fresh fruit.</i>
<i>Flavour</i>	<i>Dry, with a very dominant fruit and good acidity.</i>
<i>Aging</i>	<i>1/3 years</i>
<i>Alcoholic content</i>	<i>13 Vol. %</i>
<i>Vinification</i>	<i>Light cold pre-fermentative maceration followed by soft pressing. Fermentation at low temperature and ageing take place in barriques of French origin in second and third passage. The wine remains in contact with the lees for a period of 10 months, during which constant bâtonnages are carried out.</i>
<i>Service</i>	<i>It is advisable not to serve at temperatures below 10°C to have a good aromatic expression.</i>
<i>Gastronomic combination</i>	<i>Ideal to accompany special dishes such as grilled vegetables, sheep and goat cheeses.</i>