

CLASS DOLCE

SPUMANTE DOLCE METODO CHARMAT



Type: sparkling white wine

First year of production: 1980

Production area: 500 - 600m asl in the municipalities of Cupramontana and Apiro (Marches)

Terroir: marine origin, average consistency, with elevated points of clay and sand

Grape varieties: Moscato 100%

Cultivation: Guyot and double arched curve

Yield: 90 ql of grapes per hectare

Vinification: manual early grape picking. Soft pressing, cleaning of the must and fermentation at a controlled temperature. Re-fermentation in large vats according to the Martinotti method (charmat)

Alcohol content: 6,5% vol

Colour: slight straw-yellow colour, brilliant, numerous and persistent fine bubbles

Bouquet: good intensity and aromatic persistency. Fragrant scents with delicate but defined recognition of moscat grapes, sage, honey and exotic fruit

Taste: sweet, quite warm and soft, with a good freshness and notable balance with the soft components. Delicate body. Pleasant long taste-scent persistence, slightly bitter after-taste of sage and moscat grapes

Accompaniments: desserts with buttery, aromatic leavened pastry such as Milanese panettone, Veronese pandoro. Sponge cakes or semi-frozen desserts with white / yellow fruit or cream and sultanas, zabaglione, creme brule, "tiramisù", and must biscuits with raisins etc.

Serving temperature: 8-10° C

Recommended glass: champagne bowls for aromatic sparkling wines