

Spumante Millesimato Dolce

LEBOLLÈ



Moscato

This wine is ideal for traditional desserts but also pastries and biscuits.

Moscato / Sweet

ORIGIN: Italy

VINE VARIETY: Moscato

SOIL: Medium texture with sandy soil, located around the 45th northern parallel

GRAPE CULTIVATION: Guyot

HARVESTING: Handpicked

VINIFICATION: Soft pressing with pneumatic press at 0.8 bar. Fermentation with cultured yeasts at 16–18°C controlled temperature.

AGING: Temperature controlled stainless steel tanks, charmat method. The wine undergoes numerous analytical checks during aging to ensure its integrity

BOTTLING: Cold sterile

ALCOHOL CONTENT: 6%vol

COLOUR: Straw-yellow with gold tinges

NOSE: Intense and fruity, with hints of fresh fruit, refined and elegant

TASTE: Well balanced, soft and pleasantly fresh.

INTERNATIONAL PAIRINGS: Roquefort (France) – Sacher Torte (Austria)

SERVING TEMPERATURE: 8 – 10°C