

# Spumante Millesimato Dolce

# LEBOLLÈ

## Moscato

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

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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

