



AMBOSCATO WHITE

Grape Varietals: 100% Moscato.

Average age of the vines: 15-25 years old.

Soil: calcareous and sandy.

Harvest Period: beginning of September.

Vinification: the crushed grapes first go through a cold maceration. The must is then partially fermented in autoclaves at low temperatures to maintain the primary aromas, guarantee a low alcohol level, a fizziness as well a natural sweetness.

Alcohol Content: 5% by vol.

Residual Sugar: 100 grams per liter.

Color: straw yellow with greenish reflections.

Aroma: rich and fresh nose with notes of apple, tropical fruits and banana.

Palate: fresh, slightly sparkling, sweet and fruity with a persistent finish.

Food Suggestions: as an aperitif, with raw fish and as a dessert wine.

Serving Temperature: 8 °C / 46 °F.