

ZONIN
VITICULTORI DAL 1821

Moscato High- Quality Aromatic



APELLATION
Sparkling Wine



GRAPES
100% Moscato Bianco d'Asti



ALCOHOL LEVEL
7% vol.



BOTTLE SIZE
750 ml

VINIFICATION AND AGEING

The grapes of Moscato d'Asti are softly pressed in cylinders under pressure gently breaking their skins and releasing the juice. The must is stored unfermented in stainless steel tanks where remains unfermented at 0°C. Whenever a batch of Moscato d'Asti is bottled the temperature of the juice is raised to 16 ° C. and the mass is inoculated with selected strains of yeast to start the fermentation. The total grape sugar content is partly transformed into alcohol and the balance (approx. 90 g./L.) will impart to the finished product its natural sweetness.

COLOUR

Straw-yellow with bright reflections and a soft mousse.

BOUQUET

Freshly intense, fragrant and fruity with the typical aromatic tones of the Moscato grapes and their natural fragrance.

FLAVOUR

Fresh and richly fruity, with a tenuous bitterish vein in the aftertaste that is typical of the Moscato.

SERVING TEMPERATURE

To be served at a temperature of 6° C. (43° F.).

FOOD MATCHES

A traditional Italian dessert wine that combines in fine fashion with fruit, especially when it is presented as a salad, fruit-based cakes, and ice cream. This Moscato is perfect for special occasions and celebrations.