

BELLAFINA

SPARKLING WINES FROM ITALY

pink MOSCATO

GRAPE VARIETAL

100% Moscato Rosa

APPELLATION

Delle Venezie IGT

AREA OF PRODUCTION/ ORIGIN

Veneto Region and Friuli Venezia Giulia Region

HARVEST

First half of September

VINIFICATION

The vinification of rose wines is characterized by a short and cold maceration. The juice is then removed from the skins where it has picked up a pale and delicate red hue without extracting too much tannin and retaining the natural freshness and aromatic complexity of the wine. Fermentation takes place at the controlled temperature of 64° F.

After a period of storage, a careful coupage follows to obtain the Moscato Rosè Frizzante cuvee. The base-wine is transferred to tanks where exact amounts of must and selected yeasts are added to obtain the desired levels of pressure, alcohol and residual sugar (Martinotti/Charmat method). This is followed by cold stabilization.

TASTING NOTES

Pale rose color, notes of melon, peach and red berries, with the characteristic and fragrant bouquet that is typical of the Moscato grape; sweet and aromatic flavor characteristic of Moscato.

FOOD PAIRING

Delicious by itself, this wine would pair well with a variety of antipasti, soft cheeses and desserts with berries & cream like pastries and cakes.

UPC: 0 89832 90110 5



ALCOHOL BY VOL. 8.0 %
RESIDUAL SUGAR..... 75.0 G/L
TOTAL ACIDITY 5.8 G/L
SERVE AT 45-50°F

