



Cantine Francesco Montagna

MOSCATO

Sparkling Sweet White Wine

Grape Varietal:

100% Moscato Bianco

Production Area:

Southwest Lombardy - Oltrepò Pavese - DOC

Soil:

Mixed composition: Calcareous Clay

Vineyard:

Vertical shoot position. Guyot pruning with low yields.

Alcohol Volume:

5.5% by vol.

Harvest:

Grapes are harvested by hand typically the second or third week of September once they have reached their optimum ripeness.

Vinification:

A cold soak for 12-24 hours, gentle pressing and static clarification at 50° F, followed by moderate, controlled fermentation in the autoclave.

Characteristics:

Deep straw-yellow color. Offers a strong, characteristic and aromatic bouquet. This wonderfully sweet wine is very elegant, providing a nice tart flavor. It is best served around 45° F and can be enjoyed with sweet and dry biscuits, various pastries, fruit tarts or served alone.

