



# FRATELLI DOGLIANI

Moscato  
Spumante

## **Classification**

Sparkling aromatic wine.

## **Grape variety**

Moscato.

## **Harvest**

Last week of August till first week of September.

## **Vinification**

Harvested at the peak of ripeness, the grapes are pressed, and the juice is then filtered in specially designed centrifuges. This liquid is stored in thermally insulated containers at extremely low temperatures allowing a limited but slow and continuous formation of alcohol by fermentation that is controlled by methodical centrifugation and filtration (Charmat).

## **Tasting notes**

The color is light yellow golden reflections. Delicate fragrance and sweet taste are characteristics of these grapes. Intense, velvety and full taste.

## **Food pairing**

Ideal at the end of the meal, with dessert and fruit, can be consumed at any time of the day.

## **Serving temperature**

6/8°C.

