

ABBAZIA FORTUNA MOSCATO BIANCO



PRODUCT

Category: Quality Aromatic Sparkling wine of the aromatic type

Main grapes: Moscato white

Vinification: Charmat (Martinotti) method for at least 30 days

Ageing: inox tanks only

Picking: 100% by hand

Soil: calcareous marls, sandstones, clays, and sandy deposits

Product origin: Italy - Piedmont

SENSORY EVALUATION

Colour: Straw pale yellow colour with persistent and fine perlage

Nose: Intense, fruity and fragrant. Emerges aroma of Moscato grapes with notes of apricot, peach and white flowers

Taste: Sweet and aromatic, on the palate it is fine and elegant with a refreshing aftertaste and well balanced acidity

STORAGE CONDITION AND ADDITIONAL INFORMATION

Storage: Keep vertically in a dry, fresh and dark place. Do not age, better drink it young

Pairs: Thanks to the low alcohol level it is suitable for a refreshing moment, for your aperitif and as a base for modern cocktails. Best with ice-cream, pastries and cakes

Serving Temperature: 6-10 °C. Serving at this temperature allows the wine to express its full aromatic complexity and balance on the palate

Recommended Glass: Moscato White is best enjoyed in a tulip-shaped glass, as it preserves the bubbles and enhances the fruity and floral aromas

Net cont.	Alcohol vol.	Sugar gr/l	Total acidity gr/l	Bottle weight	Custom code	Bottle Bar code
750 ml	7%	85-100	5-7	1,399 kg	22041096	8001592005628