

# ABBAZIA FORTUNA MOSCATO ROSÉ



## PRODUCT

**Category:** Quality Aromatic Sparkling wine of the aromatic type

**Main grapes:** Moscato white and Moscato black

**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:** Clear cherry rosé colour with persistent and fine perlage

**Nose:** Intense and fruity, with rose, strawberry and raspberry notes

**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 Rosé 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%           | 90-100     | 5-7                | 1,40 kg       | 22041096    | 8001592004768   |