

DOLCEVOLO

M.P.F. BIANCO



PRODUCT

Category: Partially fermented grape must

Main grapes: Moscato and other white local grapes

Vinification: White vinification. Alcoholic fermentation in closed tank at controlled temperature 12-18°C with for a total of 10-15 days.

Ageing: aged in steel tanks only

Picking: 100% by hand

Soil: Sandstone-derived soils with marls and sands.

Product origin: Italy - Piedmont

SENSORY EVALUATION

Colour: Straw pale yellow with golden highlights

Nose: Characteristic of Moscato grapes, with white flowers notes

Taste: Typical of the Moscato fresh grapes, sweet with refreshing aftertaste

STORAGE CONDITION AND ADDITIONAL INFORMATION

Storage: Keep vertically. Do not age, drink it young

Pairs: Ideal with sweets, desserts, fruits, and pastries. Thanks to its low alcohol level it is easy to drink and ideal for all day long on its own or for doing cocktails

Serving Temperature: 8-10°C. Serving at this temperature allows the wine to express its full aromatic complexity and balance on the palate

Recommended Glass: M.P.F. Sweet 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	6%	80-130	5-7.5	1.25	22043010	8001592000531