

Alontalto Pavese



OLTREPO PAVESE MOSCATO DOC 2022

TYPOLOGY:

sweet, white, slightly sparkling wine

GRAPE VARIETY:

100% Muscat

VINIFICATION:

After a careful selection during manual harvesting the grapes immediately undergo a soft pressing. The must obtained is left to rest and ferment in temperature controlled stainless steel tanks.

The charmat method spumante is obtained in pressurised stainless steel tanks.

ORGANOLEPTIC CHARACTERISTICS:

Intense straw yellow with golden hues it is pleasantly fruity and aromatic. To the mouth it is pleasantly fresh, sweet and sparkling.

ALCOHOL:

6% vol

FOOD PAIRING:

It well accompanies, sweets, tarts, cakes and all kinds of sweet pastries.

SERVING TEMPERATURE:

8/10 °C. Uncork just before serving

Contains sulfites