



CÀ DEL GÈ
ENZO PADROGGI

Montalto Pavese



**OLTREPO PAVESE
MOSCATO SPUMANTE
DOC 2016**

TYPOLOGY:
sweet white spumante charmat

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:
6,5% vol.

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

SERVING TEMPERATURE:
8 / 10° C.
Uncork just before serving.