



**CÀ DEL GÈ**  
ENZO PADROGGI

*Montalto Pavese*



**OLTREPO PAVESE  
MOSCATO SPUMANTE  
DOC 2018**

**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:**  
7% vol.

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

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