



“FASHION VICTIM” MOSCATO ROSÉ

*Sweet Aromatic
Sparkling Wine*

• PRODUCTION AREA

It is obtained from aromatic grapes coming from “Val de Brun” estate. Vineyards: 15/18 years old. Average production: 80/90 q. per hectare. Grape variety: Moscato and black Malvasia.

• TECHNOLOGY

The white wine-making and conservation of the grape must in thermostatic vessels at low temperatures allow the maintenance of the intense and delicate aroma of the grapes. The foaming come directly from the must, in an autoclave at a constant low temperature that does not enhance the features of the base wine.

• ORGANOLEPTIC CHARACTERISTICS

Perlage: end in dense and persistent drinking fountains.

Colour: pink ruby, brilliant.

Bouquet: characteristic aroma of Moscato, strong and delicate peach with a hint of strawberry and sage.

Taste: intensely aromatic, slightly sweet, balanced.

• CHEMICAL CHARACTERISTICS

Alcohol content, % vol. 6.50 – 7.50

Sugars, g / l 90.00 – 100.00

Total acidity, g / l 5.00 – 6.00

• SERVING TEMPERATURE

Serve at 5 - 6 °C, opened the moment, in large glasses as the cup.

• PRESERVATION

Store in a cool, dry place away from light and heat.

• AS INDICATED IN THE DESSERT LIST

“Fashion Victim” Rosé Sweet Aromatic Sparkling Wine - Astoria

