TENUTE SOLETTA

LINEA SPUMANTI

Sweet Moscato

Sparkling Wine - Charmat Method

A wine produced by transforming the Moscato grapes from our vineyards through the sparkling process. It produces an elegant and delicate sparkling wine.

Type: Sweet white sparkling wine
Grape variety: 100% Moscato
Location of the vineyards: Corona Majore, Florinas (SS)
Exposure: North/East
Altitude: 400 m asl
Soil: Sandstone, chalky and sandy
Training method: Spurred cordon and Guyot
Plant density: 5000 plants per hectare
Planting year: 1965 - 2002
Yield per hectare: 90 quintals
Harvest period: End of August
Harvest method: By hand with 15Kg cases

WINEMAKING

Vinification: With a soft pressing of the grapes with subsequent first fermentation in steel containers; the second fermentation takes place according to the Charmat method at a controlled temperature
Ageing: In the bottle, which is useful for the evolution and stabilisation of the organoleptic characteristics
Alcohol content: 11% Vol

TASTING

Colour: A pale straw yellow colour with fine and persistent perlage
Aroma: The bouquet is characterised by sweet and persuasive aromas of wisteria, lime, orange and a hint of honey
Taste: A sweet, delicate, fresh flavour with a harmonious and slightly fruity finish

SERVING

Food pairings: It goes perfectly with pastries
Serving temperature: 8/9 °C

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