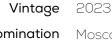


10.0 AMBROSIA

Moscato dolce Emilia **IGP**



Denomination Moscato Emilia IGP

Category Moscato Bianco 100%

Grape varieties Sweet sparkling wine

> Soil type Very deep, calcareous and akaline soil, with clay

> > and silt deposits. Rich substrate of alluvial gravel.

Plant density/Yield per hectare 4200 plants/90 Q.

Vineyard/Age of vineyard Monticelli-Vignale/14 years old and 5 years old

Time of harvest First decade of September

Winemaking notes Picking: Manual with selection of grapes

Maceration: static maceration at five degrees

Second fermentation Direct foaming from must

> Color: Very bright straw yellow Tasting notes

> > Nose: Fruity, with notes of white peach, orange and apricot. Delicate hints of honey and balsamic

finish.

Taste: Sweet and delicate, with a pleasant fresh

profile thanks to the creamy and

balanced bubbles.

Analytical data upon Alcohol 5,5% Vol, Residual sugar 116 g/l, Total acidity

> bottling 5,8 g/l, pH 3.14

Total SO2 87 mg/l

Serving Temperature 8-10 °C

