



OINOE VINI

10.0 AMBROSIA

Moscato dolce Emilia
IGP



Vintage	2023
Denomination	Moscato Emilia IGP
Category	Moscato Bianco 100%
Grape varieties	Sweet sparkling wine
Soil type	Very deep, calcareous and alkaline 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
Tasting notes	Color: Very bright straw yellow 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 bottling	Alcohol 5,5% Vol, Residual sugar 116 g/l, Total acidity 5,8 g/l, pH 3.14
Total SO2	87 mg/l
Serving Temperature	8-10 °C