

AMBROSIA

Moscato dolce Emilia

IGP

2025



Grape Varieties

Moscato Bianco 100%

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/ 15 years old and 6 years old

Time of harvest

First decade of September

Winemaking notes

Picking: Manual with grapes selection

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

Alcool 5,5% Vol. Sulfur dioxide is 87 mg/l

Serving temperature

8 - 10°C

OINOE