ANTICO FUOCO

MOSCATO FRIZZANTE

Grapes: 100% MOSCATO

Appellation: VENETO IGT

Production area: Veneto Region

Climate: Temperate, mitigated by the sea, the chain of the Alps pr from the northern winds. Winters are cold and wet, sum

hot and sultry with medium temperature excursions..

Bottle size: 750 ml

Serving temp.: 18-20 °C

Alcohol content: 8% Vol

The color is a deep and distinctly golden yellow.

Typical aromas of Moscato are front and center, fresh stone and orchard fruit with orange blossoms joining.

Low in alcohol, slightly fizzy and a touch sweet, the aromas are mirrored and enhanced by a refreshing acidity.

Classically pair with desserts like almond tarts or Italian pastries or serve with fresh charcuterie and cheese for a unique balance.

VINIFICATION: Gentle pressing and a cold fermentation keep flavors fresh. The wine is fermented in a unique pressurized tank and with careful monitoring, is halted once the proper balance between alcohol and residual sugar is reached. Lightly filtered and cold bottled for retention of structure.



