



CHIARO

MOSCATO VENETO IGT FRIZZANTE

Grapes:	Moscato Bianco
Appellation:	VENETO IGT
Production area:	Veneto Region
Climate:	Temperate, mitigated by the sea, the chain of the Alps protects it from the northern winds. Winters are cold and wet, summers are hot and sultry with medium temperature excursions.
Harvest:	End of August, beginning of September
Storage time:	2 years
Bottle size:	750 ml
Serving temp.:	10/12 °C
Alcohol content:	8% Vol



Intense golden straw yellow



Characteristic and fragrant bouquet that is typical of the Moscato grape



On the palate it is sweet and aromatic



Excellent with cakes and pastry



VINIFICATION: Grapes are accurately selected both for area of origin and quality. The soft pressed must is stored in steel tanks for the static cold decanting. The fermentation with selected yeasts, is made at a controlled constant temperature of 18°C and is completed in 8/10 days. The team of oenologists select the best wines obtained to continue the sparkling winemaking process.

Afterwards the wine is filtered in steel tanks with the addition of saccharose and selected yeasts for the second fermentation (Martinotti - Charmat method) at a controlled temperature of 14/15 °C. Once the wine has reached the required pressure levels, alcohol and sugar content, it is refrigerated, cold stabilized (-2/-3°C), filtered and controlled before bottling.