



Dorato

PROVINCIA DI PAVIA IGT Sparkling Muscat

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| GRAPE VARIETY | 100% Muscat Blanc |
| VINEYARD | Campo degli Orti |
| SOIL | Clay-loamy soil on sandy marl |
| EXPOSURE | South, 220m above sea level |

VINIFICATION

Soft pressing of the grapes with immediate separation of the must from the skins. The must is stored at 0°C in stainless steel tanks until the second slow fermentation to 5.5% alcohol vol. Bottled starting from the December after harvest.

NOTES

From the golden, sugar-sweet Muscat grapes we obtain a wine with scents of sage and white peach.

PAIRINGS

Excellent served with all desserts and cakes in general.