

## La Gioiosa

Moscato



### REGION

Veneto

### VARIETY

100% Moscato



Production area: Area of the Veneto extending from the hills of morainic origin as far as the plain with more or less deep medium-textured soils of alluvial origin.

Vine training method: Single espalier, double canopy and radiating systems.

Harvest period: First ten days of September.

Vinification: Whole grapes are put into the pneumatic press for soft pressing and the resulting must, after a first racking, is put into controlled-temperature tanks where it remains until it is used for the production of the semi-sparkling wine. The must, with added yeast cultures selected by La Gioiosa, is put into vessels where fermentation takes place at a controlled temperature of 15-16°C to enhance all the harvest fragrances. Upon reaching the required alcohol and sugar content fermentation is stopped by refrigeration. After a short settling period the semi-sparkling wine is ready for bottling.

### TASTING NOTES

Pale straw yellow with a fine, delicate perlage; intensely fruity and aromatic bouquet reminiscent of exotic fruit. Sweet and round in the mouth, with a persistent, pleasant fruity aftertaste.

### FOOD PAIRINGS

It is ideal with fresh fruit pies and creamy millefeuille cake.