



PER TE – SPUMANTE ITALIAN SPARKLING WINE

GENERAL INFORMATION

APPELLATION: MOSCATO EXTRA DRY

PRODUCTION AREA: CANELLI (ASTI),
PIEMONTE, ITALY

GRAPE VARIETY: MOSCATO 100%

CATEGORY: EXTRA DRY

VINIFICATION PROCESS: SOFT
PRESSING OF THE GRAPES FOLLOWED BY
CONTROLLED FERMENTATION AT LOW
TEMPERATURE (0° CELSIUS).

SECONDARY FERMENTATION OF
RESIDUAL SUGARS IN AUTOCLAVE,
RESULTING IN REFINED BUBBLES

ORGANOLEPTIC FEATURES

PERLAGE: SUBTLE AND CONSISTENT

COLOR: PALE STRAW YELLOW WITH
BRIGHT REFLECTIONS

SCENT: FRESH, FLORAL WITH SOME
AROMATIC HINTS OF PEACHES AND
CITRUS FRUIT

TASTE: CRISP, CLEAN AND DELICATE
WITH A PERFECT BALANCE OF ACIDITY
AND RESIDUAL SUGAR. FRAGRANT AND
LIVELY.

PAIRINGS: IDEAL AS AN APERITIF BUT
ALSO QUITE VERSATILE AS A COMPANION
TO SEA FOOD AND ASIAN CUISINE

TECHNICAL DATA

ALCOHOL CONTENT: 11% VOL.

SUGAR LEVEL: 14 G/L

SERVING TEMPERATURE: CHILLED
(6-8° CELSIUS)