

MOSCATO FASHION VICTIM
Sweet aromatic sparkling wine



✓ **PRODUCTION AREA**

It is obtained from aromatic grapes coming from "Val de Brun" estate.

Vineyards: 10/18 years old.

Average production: 80/90 q/he.

Grape variety: Moscato.

✓ **TECHNOLOGY**

Off-the-skin vinification and storage of the must inside low-temperature thermostat containers help preserve the deep and delicate aroma of Muscat.

Second fermentation of the must inside autoclaves at a constant low temperature enhances the characteristics of the base wine.

✓ **ORGANOLEPTIC CHARACTERISTICS**

Perlage: fine, with thick persistent bubbles.

Colour: straw yellow with bright greenish shades.

Bouquet: typical, distinctive yet delicate aroma of Muscat, with hints of peach, sage and thyme.

Taste: deeply aromatic, delicately sweet, balanced.

✓ **CHEMICAL CHARACTERISTICS**

Alcohol content, % vol. 6.50 - 7.50

Sugar, g/l 90.00 - 100.00

Total acidity, g/l 5.00 - 6.00

✓ **SERVING TEMPERATURE**

Serve cool at 5 - 6 °C. Open the bottle just before serving. Serve in large glasses.

✓ **PRESERVATION**

Keep in a dry and cool place, away from light and heat sources.

✓ **As INDICATED IN THE WINE LIST**

Moscato Fashion Victim - Astoria

Astoria - 197 [lt.0,187], 147 [lt.0,75]

