

VAL  
D'OCA



CONTEMPORARY  
CLASSIC

SPARKLING

Mos  
Moscato Wine  
Sweet Sparkling

**Grape variety:**

100% Moscato

**Harvest:**

September

**Winemaking:**

Fermentation takes place at a controlled temperature of 16-18°C. The wine subsequently ages naturally on the lees to acquire the right structure. It is then moved to an autoclave where the sparkling process (second fermentation) takes place. At this point, the sparkling wine rests in an autoclave and is then bottled.

**Tasting:**

This sweet sparkling wine gives off typical aroma from his grapes' main scents.

Thanks to second fermentation following Charmat method, this fresh wine has an elegant and persistent effervescence and stands out notes of freshness and lightness.

**Pairings:**

Dried pastry, chocolate and fresh fruits.

**Residual sugars:**

100 g/l

**Alcohol:**

6.5%

**Serving Temperature:**

6-8°C