



ROSCATO BIANCO DOLCE



Roscato is a collection of irresistible, delicately sweet, frizzante wines from the northern Italian region of Lombardy. Made from a blend of Moscato and Chardonnay, Roscato Bianco Dolce makes a wonderful aperitif and is also incredibly food-friendly.

Roscato seamlessly combines a long-held grape growing tradition with the flair of modern winemaking techniques and style. The result is a wine of enticing character that perfectly meets the surging demand for sweet, slightly sparkling wines.

With a low alcohol of 8% and a touch of sparkle to flawlessly balance the sweetness, Roscato is the ideal complement for today's cuisine. Enjoy it with white meats, classic Italian dishes, spicy foods and more.



PRODUCTION AREA

Country: Italy
Region: Trentino and Lombardy

Vineyards in the Valdadige and Oltrepò area in the province of Pavia.

GRAPE VARIETIES

50% Moscato & 50% Chardonnay

PRODUCTION TECHNIQUES

Each variety is harvested and vinified separately, allowing the grapes to reach perfect ripeness. Following de-stemming, the must is macerated with the skins allowing it to retain maximum fragrance. The must is kept at a low temperature until fermentation, at which point the two varieties are blended together. When the wine has reached an alcohol content of 8%, fermentation is interrupted by lowering temperature to approximately 32°F leaving a high level of natural residual sugar.

DESCRIPTION

Color: Pale straw color with fine, delicate bubbles
Aroma: Delicate aromas of peach, yellow apples and candied citrus.
Taste: Sweet yet refreshing with a lingering finish

ANALYSIS

Alc.: 8% TA: 5.5 g/L RS: 100 g/L

SERVING SUGGESTIONS

Highly versatile. A great aperitif and equally splendid with white meats, classic Italian dishes, and spicy foods. Enjoy well chilled.

BOTTLE SIZES

750 ml