



“FIOR DI MOSCATO” MOSCATO SANNIO DOP SPARKLING DEMI SEC

NAME	FIOR DI MOSCATO
APPELLATION	Moscato Sannio DOP
VINE	100 % Moscato
PRODUCTION AREA	Hills of Taburno
VINEYARDS ALTITUDE	450 m asl
BREEDING SYSTEM	Guyot
SOIL TYPE	Clay
VINEYARD EXPOSURE	Southwest
STRAW DENSITY PER HECTARE	5000
YELD PER HECTARE	120 ql
AVERAGE AGE OF THE VINES	20 years
HERVEST PERIOD	First ten days of September
VINIFICATION	Processing with the charmat method.
ALCOHOL CONTENT	11.50% vol
PACKAGING	Bell bottle
PROFILE	Fine and persistent foam, sweet and aromatic flavor, accompanied by a pleasant acidic vein
SERVING TEMPERATURE	10-12° C
SUGGESTED PAIRINGS	Dessert after a meal, and fruit such as figs or melon
STORAGE	Dry room with controlled temperature
TASTING GLASS	"Flute" glass

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1920