



Charlotte Moscato Rosa

Classification: sparkling wine Demi Sec

Grapes: Moscato Rosa

Vineyard location: Friuli Venezia Giulia – Palazzolo dello Stella – Udine

Soil composition: 60% clay, silt and sand

Training system: Guyot

Vines per hectare: 4500

Yield (Q per Hectare): 130 q/ha

Harvest period: first days of September

Fermentation temperature: <16°C

Vinification method: “Charmat” method long

Maturation bottle: 1 month

Formats: 750 ml

Serving temperature: 5-7°C

Recommened Glass: flûte

Tasting notes

Color: Light pink with fine and elegant “perlage”

Nose: fruity

Palate: soft, fresh

Serve with: Excellent as an aperitif. Pastries and little red fruits

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