



CAMPE DHEI

MOSCATO
VINO SPUMANTE

WINE NAME

Moscato vino aromatico

WINE TYPE

Sweet Aromatic Spumante Wine

LOCATION OF THE VINEYARD

Veneto

POSITION AND TYPE OF SOIL

The vineyards are cultivated in calcareous-clayey soils. The climate is largely mild and temperate thanks to the sea breezes from the Adriatic coast

GRAPE VARIETY

Moscato

ALCOHOL CONTENT

6.5% vol.

RESIDUAL SUGARS

100 g/l

ACIDITY

5.5 g/l

WINE MAKING PROCESS

Harvesting of grapes at optimal ripeness. In the winery, soft pressing followed by the Charmat natural fermentation method with clarified must

CAPACITY / BOTTLE SIZE

0.75 lt.

SERVING TEMPERATURE

6-8 °C

STORING TEMPERATURE

Between 15 and 20 °C

COLOUR

Amber-yellow in colour with attractive golden highlights

BOUQUET

An intense, complex bouquet. Floral notes of linden and orange blossom, rounded out by hints of white peach are a prelude to balsamic aromas and citrus undertones of pink grapefruit

TASTE

The taste spectrum of Moscato Campe Dhei is pleasantly aromatic. This wine's balance derives from the exquisite harmony between acidity and sweetness

MATCHES WITH

Patisserie and desserts are this wine's ideal food pairing. It is perfect for celebrations, served with sweets. One suggested pairing is with creme caramel or sweet crepes filled with chocolate or jam