



SPARKLING WINES

Our pearls.
All the love for life in a bottle!

Elegant and lively sparklings made from native and international grape varieties. Elegant Brut as Ribolla Gialla, or a blend like Cormorano.



Cormòns
CANTINA PRODUTTORI



Contains sulfites

Moscato Giallo Gran Dessert

Variety
Moscato Giallo



Amber yellow-gold, crystalline with fine and persistent perlage.



Scent of sweet spices and aromas of ripe peaches, apricots and exotic fruit.



Mellow, enveloping, sweet but clean, with scents of oriental aromas.

Description: medium-big, pyramid-like cluster with round berries, deep yellow Color, aromatic taste. **Soil:** is rich in mineral compounds, limestone, phosphorus, potassium, and gravelly iron, is alluvial, pebbly and typically called "Ferreti". **Vine training system:** Guyot and simple Cappuccina, medium-long pruning, not rich in buds. **Harvest period:** last ten days of October. **Vinification** the de-stemmed grapes stay in cold maceration for a long time in the cooled pneumatic presses, in order to extract from the skin the antioxidant substances helathy for the human body. The must ferments at controlled temperature in stainless steel tanks. **Maturation:** second fermentation Charmat method, the wine remains in autoclave for 5-6 months on the lees **Colour:** amber yellow-gold, crystalline with fine and persistent perlage. **Aroma:** scent of sweet spices and aromas of ripe peaches and apricots, exotic fruit. **Taste:** mellow, enveloping, sweet but clean, with scents of oriental aromas. **Serve with:** almond cake, apple strudel, dry Sicilian pastries, *cannoli* and fruit tarts. **Serving temperature:** at 8-10° in Summer and 10-12° in Winter in a classic, wide-sized medium-height glass.