

# Baglietti

## Baglietti Moscato White No. 5



**Grape Variety:** Moscato Fior d'Arancio (orange blossom Moscato) a local variation of the Moscato Giallo (yellow) grape.

**Colour:** Yellow with delicate notes of green. Brilliant and lively in the glass.

**Bouquet:** To the nose, the impact is elegant, delicate, fragrant and clear with notes of pineapple, elder flowers, pear and honeydew.

**Flavour:** Excellent introduction highlighted by the carefully balanced perlage, which incorporates the sensations of sweetness, acidity and salinity.

**Winemaking:** When the grapes have reached peak ripeness, they are carefully selected and softly pressed. The must is cooled and clarified using flotation technique. Once the alcoholic fermentation has taken place, the wine is again cooled to between 10–12°C and after 8 days it is collected, thus obtaining the sparkling white wine base.

**How it is made sparkling:** The base wine is sterile filtered, the necessary sugars and selected special yeasts are then added and all is placed in an autoclave to re-ferment until the desired bar pressure of 4.00–6.00 atm is reached.

**Storage and ageing:** In a dark humidity-controlled cellar at a temperature of 10°C. The freshness and the aroma of the wine express themselves at best during the first year of aging.

**Gastronomic matches:** Ideal as an aperitif. Also great with all fish dishes and with most starter dishes.

**Kosher Certification:** This wine is certified under the strict guidance of the Badatz and OU and kosher for Passover.

**Alcohol content:** 7% vol.

**Optimal serving temperature:** 4–6°C



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