

Capinera Gialla Moscato

INDICAZIONE GEOGRAFICA TIPICA

From the vineyards of Tenuta Caseo, the Tommasi family's historic property in the Oltrepò Pavese region of Lombardy

TASTING NOTE

Pale straw yellow with greenish highlights, it is intensely aromatic, with typical fruity notes of Golden Delicious apples, yellow peaches and melon. It is light and elegant on the palate, with an attractive balance between sweetness and acidity.

GRAPES

Moscato Giallo 100%

ORIGIN

From Guyot-trained vines in hillside vineyards with south-southwest exposures, on clayey soils with a substantial presence of active limestone.

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VINIFICATION and MATURATION

After soft pressing, the must remains for a few months in stainless steel tanks at a controlled temperature of -3° C. The prise de mousse takes place in pressurized tanks ("autoclaves").

ALCOHOL

5% vol.

SERVING TEMPERATURE

08-10°C

SERVING SUGGESTIONS

An ideal complement for fruit salads, creamy desserts and petits fours.

BOTTLE

750 ml