

BERTAGNA

DOLCE GIOIA

VINO SPUMANTE DOLCE



Colour	Pale and clear yellow
Aromas	Aromatic and intense with floreal notes
Taste	Soft with sweetness well balanced by the freshness and a very sapid final
Alcohol content	7,5%
Serving temperature	4-6 °C - 39,2-42,8 °F
Food pairing	Baked dessert, patisserie and dessert with fruits.

Bottle content:



750 ml

Grape varieties	Moscato giallo 100%
Production area	Cavriana, Mantova (MN)
Altitude	170 ML A.S.L.
Soil costitution	Morenic
Vine training system	Pruned-renewable cordon-trained
Harvest	September
Vinification	Manual harvesting, soft pressing of the grapes, first fermentation in steel vats at temperature controlled. Follow the second fermentation in autoclave tanks with the Martinotti Charmat method for 30/40 days.