



DORATO

Moscato Sparkling

LOCATION:

Vineyard "Campo degli Orti"

SOIL TYPE AND EXPOSURE:

Clay loamy soil, on sandy marl.

Facing south at 220 m. above sea level

GRAPE VARIETY:

100% White Muscat

CLASSIFICATION:

IGT

VINE TRAINING SYSTEM AND PLANTING DENSITY:

Guyot, 4.800 vines per hectare

MAXIMUM YIELD PER HECTARE:

6.500 litres

GRAPE HARVEST:

Traditional hand-picking starting approximately from the 10th of September

WINE MAKING:

Soft pressing and immediate separation of the must from its skins. Storage of the must in steel tanks at 0° C. Afterwards is realized the second fermentation and bottling at 5,5% Vol. of content alcohol and 2 bars of pressure

MATURATION:

None

BOTTLING:

The month of December after the harvest

TECHNICAL SPECIFICATIONS:

Pressure 2; sugars 90 g/L; alcohol content 5,5% Vol.

DESCRIPTION:

From the golden and sugary sweet Moscato grapes the nectar is formed with a scent of sage and white peaches

PAIRING:

Excellent with all desserts and pastries in general

PACKAGING:

Burgundy bottles in 6 bottles boxes

SERVING TEMPERATURE:

6° - 8° C



Consorzio
Tutela Vini
Oltrepò Pavese

Tenuta Travaglini

27045 Calvignano (PV) - ITALY - ph. +39 0383 872.222 - www.travaglini.it



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO UE N. 1308/2013
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