



# RIVANI

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## Rivani

# Moscato Vino Spumante Dolce

### Vinification

Grapes are softly pressed to obtain the must, which is stocked at controlled temperature of 0°C. Fermentation takes place in stainless steel tanks by adding selected yeasts. Second fermentation then starts following the Charmat method.

### Description

Intense straw yellow with delicate and aromatic bouquet. Sweet and harmonic taste in the mouth.

### Food Pairing

Perfect with fruit and dessert.



Moscato



Triveneto



8-10 °C



Alcol: 8.5%  
Zuccheri: 80  
g/l