

DUCHI DI CASTELLUCCIO

Technical Sheet

“Baccarat”

Moscato Vino Spumante Dolce

VDT

Type of wine: sweet white sparkling wine

Name of wine: “Baccarat”

Variety: Moscato 100% IGT from ORGANIC FARMLAND

Exposure: South - South East

Height a.s.l.: 280 m.

Training System: Pergola Abruzzese (typical Abruzzo trellis system) ORGANIC FARMLAND - MEETS THE REQUIREMENTS OF ORGANIC PRODUCT CERTIFICATE OF CONFORMITY - Registration N° IT BIO ICA S833 - Reg. CEE 2092/91

Density per hectare: 1800 for Pergola Abruzzese

Production per hectare: 7 tons

Harvest: Second week of August

Vinification: soft press and fermentation in autoclave

Production in lt: 4000

Availability in bottles: 5000

Alcohol strength: 7,5% vol

Bottle: 75 cl

Bottles for package: 6

ORGANOLEPTIC FEATURES

Color: Straw yellow with light green reflex

Nose: characteristic musk flavor

Taste: sweet, soft and balanced

Food Pairing: cookies and cream based desserts

Serving temperature: 8-10 °C

