



Innamoratti



NAME OF WINE: Innamoratti Spumante brut

PRODUCTION TECHNOLOGY: soft pressing, fermentation at low temperature with selected yeasts and subsequent re-fermentation in autoclave

TASTING NOTES: straw yellow colour, fine perlage, crisp and full aroma with floral nuances, delicate, lively and pleasantly dry taste

SERVING SUGGESTIONS: appetizers, pasta and risotto with vegetables, fish

SERVING TEMPERATURE: 8 ° C-10 ° C

ALCOHOL: 10.5% vol

RESIDUAL SUGAR: 10 gr/l



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NAME OF WINE: Innamoratti Spumante Moscato dolce

AMPELOGRAPHIC COMPOSITION: Muscat

PRODUCTION TECHNOLOGY: soft pressing and 18-hours pellicular cryomaceration, fermentation in autoclave at 12-14 °C temperature to obtain the desired percentage of sugar, enhancing the characteristic aromas of the muscat

TASTING NOTES: straw yellow colour, very intense characteristic aroma with hints of flowers, citrus and yellow fruit, the taste is sweet, soft and fruity

SERVING SUGGESTIONS: pastries, cakes, cheeses

SERVING TEMPERATURE: 8 °C-10 °C

ALCOHOL: 7.5% vol

RESIDUAL SUGAR: 65 gr/l



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NAME OF WINE: Innamoratti Spumante dolce

PRODUCTION TECHNOLOGY: soft pressing and 18-hours pellicular cryomaceration, fermentation in autoclave at 12-14 °C to obtain the desired percentage of sugar, enhancing the characteristic aromas of the grapes

TASTING NOTES: straw yellow colour, characteristic aroma with intense floral sensations, the taste is sweet, soft and fruity

SERVING SUGGESTIONS: pastries, cakes, cheeses

SERVING TEMPERATURE: 8 °C-10 °C

ALCOHOL: 7.5% vol

RESIDUAL SUGAR: 65 gr/l