

MPF BIANCO *Serre dei Roveri*

WHITE WINE / VINO BIANCO
PRODUCT OF ITALY / PRODOTTO IN ITALIA

Net. Cont. 750 ml



Grapes: Moscato and other aromatic white grapes

Vinification and Refinement:

Grapes are softly pressed and the juice is held in cooling tanks (2°C). Fermentation takes place in special pressurized tanks for about seven days and, when the wine has reached the proper balance of alcohol (5%by vol)/sugar/acidity, it is chilled down and fermentation is arrested. The wine then goes through a sterile filtration to eliminate the yeasts, and is then bottled cold.

Tasting Notes: Slightly fizzy, aromatic, with delicate hints of flowers, honey and white musk. Sweet and easy to drink.

Food Pairing: Aperitifs, pastries, ice cream, strawberry, cakes.

Suggested Serving temperature: 8°-10° C.