

# contempo

## Moscato Frizzante

### STORY

Are you contempo? Contempo is defined as showing the latest style. Whereas the packaging will remain consistent over time, the style of the wine will continually adapt to the wandering palates of the youthful wine consumer.

### VINIFICATION

The soft-pressed moscato must is left to cleaned, chilled and stored in special stainless steel tanks at a temperature of 0°C to prevent the fermentation. The second fermentation starts directly from the must, at a controlled constant temperature of 17-18° C. Once the wine has reached the alcohol content of 8% and the required pressure levels, it is filtered and bottled.

### TASTING NOTES

Intense golden straw yellow; this wine has a characteristic and fragrant bouquet that is typical of the Moscato grape; sweet and aromatic flavor , characteristic of Moscato. Has a pleasant, slight effervescence. Perfect for Sunday Brunch, excellent with cakes and pastries, or try with spicy Asian-inspired dishes.



REGION: IGT Veneto, Italy  
VARIETAL: Moscato Bianco  
VINTAGE: NV  
ACIDITY: Balanced  
ALCOHOL: 8%  
PROCESS: Stainless steel aging

### ACCOLADES:

- ◆ Silver Medal - Beverage Testing Institute (\*latest ratings)
- ◆ **95 POINTS** - Just Wine Points (\*latest ratings)
- ◆ **91 POINTS** - Just Wine Points

