



CANTINE ROGIOTTO

# Mosto d'uva

**NAME:**Partially fermented white grape must

**VINES:**Aromatic white grapes

**HARVEST:**The end of August

**VINIFICATION:**after the harvest, the grapes are gently pressed and the must is kept cold until the moment of alcoholic fermentation. The latter is carried out in an autoclave, to obtain a lively wine, and interrupted when an alcohol content of 5.5% vol. is reached.

The remaining unfermented sugars give that sweetness appreciated in every sip.

**AVAILABLE FORMATS:**0.75l

## TASTING NOTES:

pale straw yellow wine made crystalline by the fine and persistent perlage. Aromatically fruity with evident hints of white pulp fruit, it is equally floral with hints of white petaled flowers. Its fine and delicate bouquet is well supported by the right sapidity and freshness on the palate where all the previously perceived floral and fruity sensations re-emerge. A creamy and velvety carbonate in the mouth gives the right taste-olfactory balance and a persuasive sensation of liveliness.

## PAIRINGS:

it is the party wine, used for toasts, after meals, excellent to accompany any type of dessert.

Serve at a temperature of 6 - 8°C

