

Carpe Diem Moscato Spumante

Traditional Method Sparkling Wine

Vinification Technique

Aromatic Moscato grapes are partially fermented in a closed tank to retain the carbonation and natural sweetness of the grapes. the fermentation is then stopped by chilling quickly and filtering under pressure before bottling.

Sensorial Description

This unique sparkling wine is handcrafted, retaining the natural fruitiness, floral aromas and subtle sweetness of the Moscato grapes, one of the world's oldest known grape varieties.

Analysis

Alcohol 10%

Residual Sugar (sweet) 7%

Serving Suggestions

Perfect with light meals and appetizers. Magnificent choice to accompany softer cheeses such as Baby Swiss and Colby. Simply delicious to celebrate any occasion.



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