



Acquavite di Moscato

GRAPE VARIETIES

Moscato.

TECHNICAL NOTES

Production technique: It is obtained by distillation of the fragrant Moscato grapes by the discontinuous Bain-Marie method operating under vacuum. These hand-harvested grapes are softly pressed and undergo a temperature-controlled fermentation with the use of selected yeast. The special distillation under vacuum, at low temperature then allows to emphasize the aromatic flavours in a delicate balance which conveys a unique character to the product.

Alcohol: 45% vol.



AVAILABLE FORMATS:
0,70 l

castellobanfi.com