

NAO NIS MOSCATO DOLCE NV



WINE INTRODUCTION

The production area includes a wide surface on the plain of the Friuli Region. In this land, well-known for its profound winemaking expertise, the nature of the soil and the particularly mild climate have contributed to create the best conditions for the vine growth.

WINEWINEMAKING NOTES

This wine is obtained from grapes carefully selected directly at the vineyards. Such selection takes place in the respect of the utmost care and precision required by our wine experts. The conferred grapes are destemmed and softly pressed. The must, after the cleaning procedure, is transferred into autoclaves, where take place the fermentation at controlled temperature. On reaching the desired sugar level, the fermentation is stopped and the wine is kept on the lees. Carbon dioxide is naturally developed. Follow the stabilization and bottling procedures.

APPEARANCE, AROMA AND TASTING NOTE

A superior dessert wine, excellent with all types of desserts both dry and cream-based. Highly aromatic with aromas of flowers and ripe fruit. The palate is pleasantly sweet, persistent and balanced and the bubbles are fine and persistent.

WINE INFORMATION

Country:	Italy
Region:	Friuli
Wine Type:	Sparkling wine
Producer:	Nao Nis
Wine Name:	Moscato Dolce
Vintage:	NV
Principle Grape (%):	Moscato (100)
Closure:	Cork
ABV (%):	8.00%
Bottle Size:	75cl
Case/Pack Size:	6x75cl