



ANTONIO
INTROVIGNE



**GOCCIA D'ORO I.G.T. MARCA
TREVIGIANA FRIZZANTE**

Denomination	100% MOSCATO GIALLO
Variety	Straw colour tending to green.
Appearance	Intense primary fragrance of Muscat grapes.
Nose	Soft and fresh with a delicate slightly bitter aftertaste.
Palate	
Total acidity	4,8 g/l
Residual sugar	63,95 g/l
Total solids	-
Alcohol content	9.00% vol
Vinification	white wine vinification
Vineyard Yield	160
Harvest period	Third week of September
Must time on the skins	36 hours
Fermentation	Fermented at a controlled 16° C. Then second fermentation (Charmat method) in still tanks. Bottle pressure 2,5 atm.
Maturation	-
Bottle capacity	0,75 lt
PackIng	cases of 6 bottles
Position	Fontanelle
Soil profile	Clay and a dessicated clay layer known as caranto
Vineyard density	1900 vines per hectare
Training system	sylvoz
Serve with	dessert wine ideal with panettone, pandoro, focaccia, Venetian sweet snacks, yellow fruit flans or jam tarts, cakes, delicate mousse.
Serving temperature	6/7°, uncork the bottle at the moment of serving.