



115 - 750 ml

“VENTUS”  
MOSCATO I.G.T.

“VAL DE BRUN”

*Liqueur Wine Made From  
Dried Grapes*

• **PRODUCTION AREA**

Pantelleria.

Vineyards: 2,500/3,000 plants per hectare.

Average production: 1/1.5 Kg per plant.

Grape variety: Muscatel.

Growing technique: Small tree

• **TECHNOLOGY**

Select yeasts are added to the must obtained from the vinification of slightly dried grapes. Short after the beginning of the fermentation, wine spirit is added to stop the fermentation. It is therefore possible to obtain a wine with considerable residual sugar and a high alcohol content. The wine is then stabilised and bottled after small-mash filtering.

• **ORGANOLEPTIC CHARACTERISTICS**

Colour: golden with amber reflections

Bouquet: aromatic, typical with a clearly identifiable fragrance of candied orange and mandarin peel.

Taste: sweet, full-bodied, warm and embracing with a clear-cut aroma.

• **CHEMICAL CHARACTERISTICS**

Alcohol content, % vol. 15.50 – 16.50

Sugars, g/l 129.50 – 130.50

Total acidity, g/l 3.00 – 4.00

• **SERVING TEMPERATURE**

8 – 10° C. Open the bottle when serving the wine.

• **PRESERVATION**

Keep in a dry and cool place and far from light and heat sources.

• **AS INDICATED IN THE DESSERT LIST**

“Ventus” Moscato I.G.T. - Astoria

