

Moma Spumante

Category	Sparkling
Grapes	100% Pignoletto
Appellation	Pignoletto DOC
Producer	Umberto Cesari
Country	Italy
Region	Émilie-Romagne
Size	750 ml
Available	Québec



CAMPAGNE FINANCÉE CONFORMÉMENT AU REG.EU 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. 1308/2013

Vinification and maturation

Made with the Charmat technique, Moma Spumante sparkling wine stands out for the quality of the grapes used, for the technique, and for the result obtained: compliant with a specific protocol, the Pignoletto cuvée ferments once more in autoclave at a controlled temperature for ca. 30 days before refining on yeasts for about 4 months.

Features

A fine and elegant perlage for a fresh and refined taste, Moma Spumante sparkling wine is particularly popular for its bouquet of white flowers and jasmine with a touch of Golden apple.

Product code

Québec : 14215029

