



CASTIGNANO

– CANTINE DAL 1960 –



vino spumante

SPUMANTE MOSCATO DOLCE "NOTTURNO"



GRAPES VARIETY: Moscato 100%

TOTAL HECTARAGE AS VINEYARD: 2

TYPE OF SOIL: medium mix, predominantly argilliferous soil

PLANTS DENSITY PER HECTARE: 3.000

CULTIVATION SYSTEM: espalier

MEAN VINEYARD ALTITUDE IN METRES: 400 above sea level

WINE PRODUCTION: fermentation in a pressure tank with
controlled temperature

ALCOHOL: 7%

ORGANOLEPTIC CHARACTERISTIC

COLOUR: straw yellow with greenish reflections

FRAGRANCE: persistent and intense with characteristic floral notes
and fruity, hints of sage, peach in syrup, white pulp fruit
and honey

FLAVOUR: on the palate it finds the right balance between a residue
controlled sugar and marked acidity, all played on
elegance and freshness

FOOD PAIRINGS: dessert



S.C.A.C. SOC. COOP.AGRICOLA

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