



CANTINA PEDRES

Fine Sardinian Wines



SARDINIA

Dolci Note **A Light Sparkling Wine**

Producer: Cantina Pedres

Grapes: 100% Moscato

Vineyard Location: Gallura, in the north-eastern area of the Island of Sardinia. The vineyard is 1000 feet above sea-level

Soil: Sandy soils formed by granite rock weathering.

Harvest: By hand at the beginning of September.

Fermentation: This wine is made using the Charmat process. A sparkling fermentation under pressure at 60-65 F. When fermentation is completed the wine is chilled and filtered.

Tasting Notes: Yellow brilliant color with persistent exotic fruity bouquet typical of the Moscato grape. The sweetness and acidity are in good balance, harmonious and pleasant with an elegant finish.

Food Pairing: Perfect at the end of a meal and great with fruits and dessert.



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