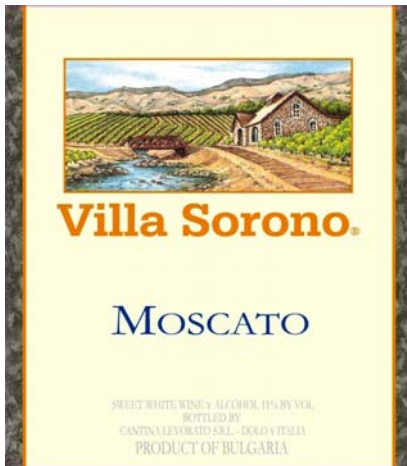


Villa Sorono

Moscato

Rose Valley, Bulgaria



Cantina Levorato S.R.L

Cantina Levorato S.R.L. was founded in 1928 in the well-known area of Riviera del Brenta, between two famous towns: Padua and Venice. At first, it was a wine-pressing cellar. Later its productive structure was modified and turned its attention to foreign markets that now have a paramount place. Thanks to its high qualified staff and advanced level technologies, Cantina Levorato S.R.L. made a good name for itself, giving its customers high quality wines.

Production Area:

Excellent wine, produced in the Black Sea region, in the Danubian Plain and in the well-known Rose Valley of Bulgaria.

Grape Varieties:

Muscat

Production Techniques:

Wine-making: a perfected technique is used to ensure (let) the wine to keep the characteristic fresh taste of the grapes. The grapes are partly pressed and separated from the skins, and partly, after destemming, are subjected to a short maceration (12 hours) at a temperature of 5°C. Fermentation takes place in steel tanks at a controlled temperature.

Storage: the wine is stored in stainless-steel tanks until bottling.

Aging: best drunk young within the first year in order to appreciate the intense and typical bouquet of Moscato

Alcohol:

11% by volume

Description:

Color: Straw-yellow, brilliant.

Bouquet: intense and charming aroma of citrus fruits and baked apple with quite pronounced floral notes

Taste: sweet and elegant on the palate with firm acidity.

Serving Suggestions:

Suitable for a wide variety of desserts, or coupled with aromatic and/or spicy first courses. Excellent also as an aperitif and in cocktails.

Best served chilled at 45-50°. Open immediately before serving.

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