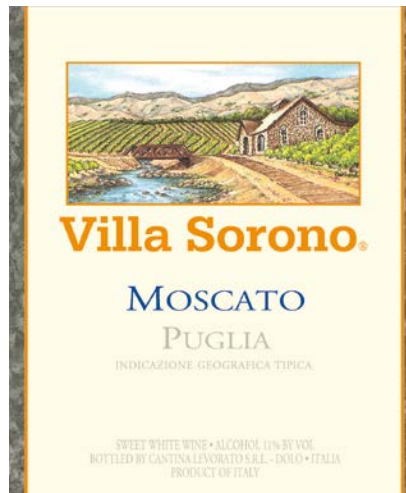


## CANTINA LEVORATO S.R.L.

Cantina Levorato 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 utilizing advanced level technologies Cantina Levorato made a good name for itself giving its customer high quality wines.

### MOSCATO PUGLIA IGT “VILLA SORONO”



- |                               |   |
|-------------------------------|---|
| - <i>Varietal composition</i> | Moscato   |
| - <i>Appellation</i>          | Puglia I.G.T.   |
| - <i>Region of origin</i>     | Puglia  |
| - <i>Vinification</i>         | traditional vinification, carried out by pressing the grapes and with a slight maceration (for 12 hours) on the skins at 10 °C. After a soft pressing, the must fermentation is started up using selected yeasts at a controlled temperature of 16 – 18 °C.<br>The wine is then stocked in steel tanks before bottling. |
| - <i>Color</i>                | typical straw yellow, brilliant   |
| - <i>Taste</i>                | sweet and elegant, harmoniously balanced, with a typical aroma  |
| - <i>Bouquet</i>              | fine, fragrant, with a rich aroma   |
| - <i>Cellaring</i>            | in a cool place, protected from the light, not over 18 months   |
| - <i>Ageing</i>               | best drunk young within the first year in order to appreciate the intense and typical bouquet of Moscato.   |
| - <i>Culinary suggestions</i> | perfect as an aperitif, with desserts and pastry  |
| - <i>Serving temperature</i>  | chilled at 6 - 8°C  |
| - <i>Alcohol content</i>      | 11% by vol.   |
| - <i>Reducing sugars</i>      | 65 g/l  |
| - <i>Total acidity</i>        | 5,5 g/l (as tartaric acid)  |