

MONGIOIA



REX MAGIS Spumante moscato

CHARACTERISTICS OF THE VINEYARD

Grape variety:	100% Moscato Bianco
Classification:	Moscato sweet sparkling wine
Average age of the vineyards:	40 years
Training system:	Guyot
Average yield per hectare:	70 q.l
Exposure:	east
Soil structure:	silt, white clay, marl

PRODUCTION CHARACTERISTICS

The first sweet sparkling wine from the Mongioia winery is new

Vinification:	Cuvée from several vintages. Long Martinotti method.
Refinement:	in the bottle, in an upright position
Alcohol content:	7% Vol
Aging capacity:	10 years
Formats:	750 ml

ORGANOLEPTIC CARD

The delicate yellow color, due to the pressing system, the elegant aromatic charge with floral and yellow pulp fruit hints, in the mouth combines the aromas with the fruity flavor and sapidity enriched by an unexpected and pleasant note of creaminess created by very fine bubbles. Subtle sweetness in the mouth but effective in structure as it is balanced by moderate notes of softness. It is also perfect as an aperitif and for seafood preparations and with stewed cod. It is the ideal companion on summer evenings and for lovers of aromaticity. Bring to 5 °C just before serving.

PAIRINGS WITH REX MAGIS

Aperitif, spicy first and second courses, Cod alla Marche, Beigné and pastry with cream.

Other possible combinations: eel skewers, roast rabbit, sweet pizza

The combination of the heart: ALMOND PASTA CAKE

