

BACI DOLCI



"Blonde"

Italian Semi-Sweet Bubbly Wine

IGT Veneto, Italy

VARIETY

100% Moscato Bianco

VINIFICATION

Grapes are harvested separately as each vineyard site reaches ideal phenolic ripeness. The fresh grapes are gently pressed. Fermentation takes place using selected yeast in closed, temperature controlled stainless-steel tanks. As the yeasts convert the juice's sugars into alcohol, carbon dioxide is released. Because the tanks are closed, the carbon dioxide is 'trapped' in the wine, which makes it bubbly. When the wine reaches 6.5% alcohol, the temperature is lowered. This kills the yeasts and stops the fermentation before all the sugars in the juice have been converted into alcohol. What remains is a sweet, bubbly white wine. The finished wine is stored in tank until bottling, so only the freshest wine is shipped to the market.

ABOUT THE WINERY

Baci Dolci is produced by Cantina Colli Euganei, a cooperative located in the Euganean Hills of the Veneto. The name is given to the indigenous Euganei people, who made the beautiful rolling hills of vines and olives their home since pre-Roman times. The cooperative purchases grapes from about 680 local growers, making them the true heart of this winemaking community since 1949. The winery is located in a nationally protected geographic area, so care for the environment is a must. The Euganean Hills are a stunning collection of volcanic peaks located roughly between Verona and Venice. Volcanic soil provides a perfect setting for varietals like Moscato Bianco which has been planted in the area for centuries.

TASTING NOTE

Brimming with nectarine, peach and candied orange flavors, this charming "sweet kiss" is sure to please. Bright bubbles balance out all of its fruity goodness.

SERVING SUGGESTIONS

Great for all occasions, try pairing with light desserts and cheeses, charcuterie and spicy foods.

