

## TRADITIONAL WINES

### DORATO

PROVINCIA DI PAVIA IGT  
Sparkling Muscat

GRAPE VARIETY  
100% Muscat Blanc

VINEYARD  
Frutteto

SOIL  
Clay-loamy soil on sandy marl

EXPOSURE  
South-West, 220 meters above sea level

VINIFICATION  
Soft pressing of the grapes with immediate separation of the must from the skins. The must is stored at 0°C in stainless steel tanks until the second slow fermentation to 5.5% alcohol vol. Bottled starting from the December after harvest.

NOTES  
From the golden, sugar-sweet Muscat grapes we obtain a wine with scents of sage and white peach.

PAIRINGS  
Excellent served with all desserts and cakes in general.



TRAVAGLINO

IN CALVIGNANO DAL 1868

