



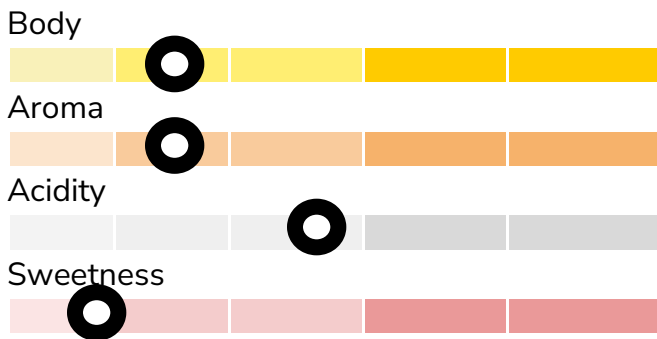
NV Moser Brut 51,151

Trento, Trentino-Alto-Adige, Italy

Moser values the combination of simplicity and modernity in the production of their wines. This family-owned business has its roots in the Cembra Valley, where they grow grapes such as Chardonnay and Muller Thurgau. In the cellar, they aim to maintain the freshness and cleanliness of the product to express its varietal characteristics best. Their cellar is a new and modern production center located in an ancient bishop's estate, surrounded by an amphitheater of vineyards. They produce sparkling, white, and red wines from the hills above Trento and the Cembra Valley

Tasting Notes

A champagne method wine produced exclusively from Chardonnay grapes. This wine displays a pale yellow hue, with fresh and fragrant aromas. It has a light body with a creamy texture and fine mousse. It's dry with refreshing acidity and a long persistent finish.



Food Pairing & Enjoyment

This sparkling wine has a refreshing taste and is easy to drink by itself. Its dry and light style makes it a perfect match for light appetizers like soft cheese, arugula salad, or oysters. To enjoy it at its best, serve it well chilled in a flute glass.

Technical Data

Production area:	Trento
Vintage:	Non-Vintage
Appellation:	Trentino Alto Adige
Varietals:	100% Chardonnay
Vineyard:	15-25 years old
Elevation	350 m
Harvest	Hand harvested
Soil	Mostly limestone
Farming:	Organic
Vinification	Whole-bunch pressed and selection of the juice from the first pressing. Fermentation and aging take place in stainless steel tanks and large oak casks until bottling for the secondary fermentation.
Alcohol:	12%