



## Regina di Felicità- Vino Qualità di Spumante Dolce NV

Cascina Baricchi

**Winemaker:** Natale Baricchi **Region:** Piedmont, Italy

**Grapes:** Moscato (100%)

**Profile:** Rich aromas reminiscent of tropical fruit, passion fruit, mango and papaya. Intense aroma of the grape of origin, Moscato, and a fresh scent of overripe grapes. In the mouth a pleasant sensation of "mousse moscato". The great freshness and fine bead given by the long Charmat give this sweet wine a very balanced feel. The taste is wholly unique. The concentration of flavor is intense, but the wine is still light and playful. It is a hedonistic way to finish dinner, or a great wine for those that have a sweet tooth.

**Grape Growing:** 4500 vines per hectare. These grapes are grown in a gully at the bottom of a north-facing hill near Treiso. Each winter, the temperatures here drop well below freezing and allow for the creation of this unique bottling.

**Winemaking:** The grapes are picked while frozen on the vine in December or January, brought into the winery and partially thawed. Since water and grape juice have different densities, the grape juice runs out while the water stays frozen. The result is a yield of 3-5% of the normal yield for Moscato. The must goes through primary fermentation in new Allier French oak for a period of 6 months, and is then combined with 30% fresh moscato must to initiate a second fermentation in the charmat autoclave. The total time on the lees is around 9 months.

**More About the Wine:** This is the only producer in the Eastern Hemisphere producing sparkling icewine.

**Alc:** 6.5%

**RS:** A LOT

**Soil:** Calcerous Marl

**Vineyard Age:** 20 years

**Case Production:** 167

**Pairing:** Strong flavored cheese, fresh fruit, Sugar cookies, Passionfruit or blood orange tart, Tiramisu  
**Cuisine:** Northern Italian, Swiss, German, French, Thai, Sichuan, Indian, Russian