



Moscato **IGT**

VINTAGE NV







Moscato Bianco



SERVING TEMPERATURE 43°F



VINIFICATION

After the grapes are selected the juice is fermented until it reaches 7% alcohol. Then the grape's natural sugar content is preserved by refrigeration in order to give the wine its unique sweet and aromatic characteristics.

COLOR

Straw-yellow with golden reflections.

BOUQUET

Fruity and very inviting, with intense scents of peaches and exotic fruit.

PALATE

Refreshing and delicately sweet with hints of stone fruit on the finish.

FOOD PAIRINGS

Try it with spicy food or with desserts like apple pie and ice cream, lemon merangue or cheese cake.



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