



Moscato **IGT**

VINTAGE NV

APPELLATION Provincia di Pavia IGT





GRAPES Moscato bianco



SERVING TEMPERATURE 43°F



VINIFICATION

The grapes are machine harvested in August. All vinification of grapes takes in stainless steel tanks. The grape's natural sugar content is then preserved through refrigeration giving the wine its nuanced sweetness and aromatic profile.

COLOR

Straw-yellow with golden reflections.

BOUQUET

Aromatic with notes of stone fruit and honey.

PALATE

Refreshing with a soft delicate mousse and ripe peach overtones.

FOOD PAIRINGS

Excellent with spicy food or desserts, apple strudel, black forest cake or cannoli.



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13

CAMPAIGN SUPPORTED BY REGULATION EC N. 1308/13

