



RIUNITE
Trebbianò Moscato
Cantine Riunite
Emilia (Italy)

Area of Production:

Select vineyards in Emilia, Italy.

Soil:

Medium mixture, alluvial soil located approximately 100 meters above sea level.

Grape Varieties:

Moscato and Trebbiano.

Production Technique:

After a soft pressing, the must is quickly separated from the skins. Fermentation at 38°F-40°F is followed by preservation in thermo-conditioned vats. A second fermentation of several weeks' length elicits the slight sparkle. Isobaric bottling.

Characteristics:

Color: Pale-straw.

Bouquet: Fruity with the haunting fragrance and flavor of the seductive Moscato grape.

Taste: Soft, lively and sweet.

Alcohol Content: 8%.

Total Acidity: 6 g/l.

A fruity and aromatic wine, Riunite Trebbiano Moscato is a perfect companion for today's spicy cuisines, especially Tex-Mex, Indian, Thai and Chinese Szechuan cuisine. Serve chilled at 40°F-46°F.



**CAMPAIGN FINANCED ACCORDING
TO EU REG. N. 1308/2013**