



# Moscato

## Region

Terre D' Oltrepo Pavese, Lombardi, Italy

**Alcohol: 5.5%**

**Grape Varietal:** Moscato

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**Training system:** Guyot

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**Soil type:** Clay – Calcareous

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**Vintage:** Last Harvest, 2015

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**Fermentation:** The must starts an initial fermentation that brings the alcohol content to 1-2%, the temperature is then lowered to 3-4°C the juice is placed in a pressurized tank where the fermentation continues to about 5-5.5% alcohol. This is done in order to preserve the optimum in terms of aroma & flavors and a residual sugar of about 15%.

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**Color:** Straw Yellow

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**Aroma:** Characteristic perfume with sage and peach tea aromas.

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**Flavor:** Sweet and fruity

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**Food Pairings:** Dry pastry – cookies and pastries in general. Any occasion celebratory wine.

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**Serving Temperature:** Chilled 10°C (50°F, or down to 40°F)

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