



Moscato

Region

Terre D' Oltrepo Pavese, Lombardi, Italy

Alcohol: 5.5%

Grape Varietal: Moscato

Training system: Guyot

Soil type: Clay – Calcareous

Vintage: Last Harvest, 2015

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%.

Color: Straw Yellow

Aroma: Characteristic perfume with sage and peach tea aromas.

Flavor: Sweet and fruity

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

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

