

TROPICAL PASSION FRUIT MOSCATO



Description:

Tropical Passion Fruit Moscato is straw yellow in color. It is bright and refreshing with fine structure. The aromas of tropical fruit follow through to the palate for a harmonious finish.

Winemaker's Notes:

The grapes are cultivated via the classic Guyot method, and state-of-the-art technology is employed during the winemaking process. After pressing, the must undergoes a short fermentation, is rapidly chilled to a temperature just above freezing to stop the yeast activity and racked off the sediment. Just prior to bottling, the secondary fermentation takes place and the tropical fruit is added and blended. This winemaking process results in a fresh, bright and aromatic Moscato.

Serving Hints:

This wine is delightful as an aperitif or at the end of the meal, with fruit, aged cheeses and deserts.

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| PRODUCER: | Tropical Moscato |
| COUNTRY: | Italy |
| GRAPE VARIETY: | 95% Moscato, 5 % Natural Tropical Fruit |
| TOTAL ACIDITY: | 5.5 g/l |
| RESIDUAL SUGAR: | 1.20 g/l |

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| Pack | Size | Alc% | lbs | L | W | H | Pallet | UPC |
|------|------|------|------|-------|-------|-------|--------|--------------|
| 12 | 750 | 5.5% | 39.6 | 23.23 | 15.75 | 12.83 | 5X10 | 857852002085 |

