



# MOSCATO D'ITALIA

sweet semi sparkling wine

## TASTING NOTES

Our Candoni Moscato comes from Apulia, one of Italy's oldest and largest wine-producing regions. It has aromas of fresh nectarine and honey, followed by sweet and refreshing flavors of ripe peach and apricot. It's a perfect combination of crispness and fruitiness which makes it a perfect glass of wine for spicier dishes or any fruit based desserts.

## BEST WITH

Excellent with pastries, cakes, desserts, fruit, sushi, sashimi and spicy dishes.

## FINISHED WINE

**Varietal Content:** 100% Moscato Bianco - Apulia Region

**Appellation:** I.G.T. Apulia

**Alcohol level:** 7% by volume

**Content:** 750 ml / 6 units in a case

## HOW TO SERVE IT

In order to appreciate this wine at its best the bottle should be taken out of the cellar and immersed for about half an hour in an ice-bucket. The ideal temperature to drink this wine is 42.8 F- 46.4 F.

## CONSERVATION

Candoni Moscato d'Italia shouldn't be aged and is best drunk fresh. The bottle should be laid horizontally in a cool, dark, damp wine cellar.

## VINEYARD & WINEMAKING NOTES

Made from 100% Moscato Bianco grapes that come from the Trani countryside of the Apulia Region in the south of Italy where wine has been produced for many centuries. The south of Italy where the diversity of land, its terrains, exposures as well as its Mediterranean climate allow us to craft a semi sparkling sweet Candoni Moscato wine of excellent quality and taste.



Best Buy Award  
HIGHLY RECOMMENDED BY  
THE BEVERAGE TESTING INSTITUTE

