

LUCA BOSIO

MOSCATO IGT PAVIA 2015

Description:

Straw yellow in color, Luca Bosio White Moscato Pavia has sweet, smooth fruit and floral notes, both in the nose and on the palate. It is lively and extremely fresh.

Winemaker's Notes:

This Moscato comes from white grapes grown in the Pavia province, about 30 minutes south of Milan and at approximately 325 -650 feet (100 to 200 meters) above sea level in a mixture of clay and calcareous soil. The grapes are cultivated via the classic Guyot method, and state-of-the-art technology is employed during the winemaking process, with vinification over five days in stainless steel tanks with temperatures as low as 59° Fahrenheit (15°C). The wine sees no skin contact.

Serving Hints:

Luca Bosio Moscato Pavia is delightful as an aperitif or at the end of the meal, with fruit, aged cheeses, hazelnut cake or various fruit pies or cakes.



PRODUCER:	Luca Bosio Vineyards
COUNTRY:	Italy
REGION:	Provincia di Pavia IGT
GRAPE VARIETY:	100% Moscato
pH:	3.15
TOTAL ACIDITY:	5.6 g/l
RESIDUAL SUGAR:	115 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	5.5%	38.5	13	10.00	11.00	5X11	85785200507-9

