

VINO DEI FRATELLI MOSCATO D'ASTI 2016



Description:

Straw yellow in color, Vino dei Fratelli Moscato d'Asti has fragrant aromas of flowers, honey with a kiss of tropical fruit. This is a full Moscato with fine structure and a harmonious palate.

Winemaker's Notes:

This Moscato comes from white grapes grown in Valdivilla Santo Stefano Belbo commune, in the heart of the region known for making wines of great structure and strong aromas. The soil is calcareous white marl, with streaks of sand and sandstone, and the vines have a southeast to western exposure. 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. Once the wine is ready to ship, a secondary fermentation takes place and the wine is bottled. This winemaking process results in a fresh, bright and aromatic Moscato.

Serving Hints:

Vino Dei Fratelli Moscato d'Asti is delightful as an aperitif or dessert wine.

PRODUCER:	Vino dei Fratelli
COUNTRY:	Italy
REGION:	Asti (Piedmont), DOCG
GRAPE VARIETY:	100% Moscato d'Asti
RESIDUAL SUGAR:	130 g/l
TOTAL ACIDITY:	5.5 g/l
PH:	3.2

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	5.5%	36.27	14.17	10.82	12.04	5x12	89991100093-9

