

PEACH MOSCATO



WINE DATA <u>Producer</u> Tropical Moscato

> Country Italy

Wine Composition

95% Moscato, 5% All Natural Italian White Peaches <u>Alcohol</u> 5.5% <u>Total Acidity</u> 5.5 G/L <u>Residual Sugar</u> 110 G/L

DESCRIPTION

This Moscato comes from a grape variety that has probably the highest level of complex aromas of any Piedmont grape. The wine has the distinctive Moscato aroma and flavor, with added complexity from the all natural, real Italian white peaches.

WINEMAKER NOTES

vineyards located in Santo Stefano Belbo villages, at 200 to 300 ft. above sea level. Vinification strictly follows the Charmat Method, until it reaches 5.5% alcohol. Then, wine undergoes cold fermentation and aging in stainless steel vats for ten days, after which time it is infused with the all natural, real Italian white peaches and then bottled.

SERVING HINTS

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





Quintessential Wines