

PEACH MOSCATO



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

> Country Italy

<u>Wine Composition</u> 95% Moscato, 4% Concentrated Peach Juice 1% Natural Peach Aroma <u>Alcohol</u> 5.5% <u>Total Acidity</u> 5.5 G/L <u>Residual Sugar</u> 120 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 concentrated peach juice.

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 peach juice and natural aroma and then bottled.

SERVING HINTS

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



Quintessential Wines