

TROPICAL MOSCATO STRAWBERRY MOSCATO

Piedmont, Italy



TASTING NOTES: 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 real strawberries sourced from the Italian Alps.

VITICULTURE: The Moscato grapes for this wine come from vineyards located in Santo Stefano Belbo villages, at 200 to 300 feet above sea level.

VINIFICATION: Vinification without skins. 5 days of fermentation in steel tanks at a low temperature of 59 F (15 C). All natural real blueberries from the Italian Alps are then added for a contact period of 24 hours.

SERVING HINTS: There are approximately 10 real strawberries sourced from the Italian Alps inside every bottle of Tropical Strawberry Moscato.

FAMILY: Where Italy meets the Tropics—flows Tropical Moscato, a sparkling wine made from premium Moscato from Piedmont, Italy. The wines are infused with 100% real fruit in every bottle; real passion fruit and mango from Brazil, Italian white peaches, cranberries, strawberries and blueberries from the Italian Alps, grapefruit and limes from Sicily and ginger from Vietnam. Tropical's second line, Tropical Lux Mango and Passion Fruit Moscato, is only 90 calories with 5.5% alcohol. There are never any artificial ingredients or added sugar.

Tropical Moscato is the brainchild of Italian winemaker Luca Bosio. Charismatic and dynamic, Luca is the third generation of his family to tend to the approximately 60 acres of gently sloping hillsides of Italy's Northeastern Piedmont region. Luca's Masters of Oenology education enabled him to utilize technological innovations such as the development and use of native yeasts and decreasing the use of chemical additives like sulphur dioxide. He also created new techniques to preserve the aroma and structure of Moscato.

PRODUCER: Tropical Moscato

REGION: Piedmont, Italy

GRAPE(S): 95% Moscato, 5% All-Natural Italian Strawberries

SKU: TRSANV7

ALCOHOL: 5.5%

TOTAL ACIDITY: 5.5 G/L

RESIDUAL SUGAR: 120 G/L