

PEACH MOSCATO



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

The Moscato grapes for this wine come from 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 a perfect accompaniment to fruits, aged cheeses or hazelnut cake, or is great as an aperitif.

fo	@TropicalMoscato
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PACK	SIZE	LBS	L	W	Н	PALLET	UPC	SCC
12	750ml	39.60	15.55	11.81	11.81	5x10	85785200238-2	1085785200238-9