Moscato IGT

VINIFICATION
The grapes are machine harvested in August. All vinification of grapes takes in stainless steel tanks. The grape’s natural sugar content is then preserved through refrigeration giving the wine its nuanced sweetness and aromatic profile.

COLOR
Straw-yellow with golden reflections.

BOUQUET
Aromatic with notes of stone fruit and honey.

PALATE
Refreshing with a soft delicate mousse and ripe peach overtones.

FOOD PAIRINGS
Excellent with spicy food or desserts, apple strudel, black forest cake or cannoli.

VINTAGE
NV

APPELLATION
Provincia di Pavia IGT

AREA
Pavia, Lombardy

GRAPES
Moscato bianco

ALCOHOL LEVEL
5%

SERVING TEMPERATURE
43°F

BOTTLE SIZE
750 ml

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