



WHITE MOSCATO

sweet semi sparkling wine

TASTING NOTES

Our Candoni Moscato comes from Provincia di Pavia, one of Italy's oldest and largest wine-producing regions. It has aromas of fresh nectarine and honey, followed by sweet and refreshing flavors of ripe peach and apricot. It's a perfect combination of crispness and fruitiness which makes it a perfect glass of wine for spice dishes or any fruit based desserts.

BEST WITH

Excellent with pastries, cakes, desserts, fruit, sushi, sashimi and spicy dishes.

FINISHED WINE

Varietal Content: 100% Moscato Bianco - Lombardy Region
Appellation: I.G.T. province of Pavia
Alcohol level: 7% by volume
Content: 750 ml / 6 units in a case

HOW TO SERVE IT

In order to appreciate this wine at its best the bottle should be taken out of the cellar and immersed for about half an hour in an ice-bucket. The ideal temperature to drink this wine is 42.8 F- 46.4 F.

CONSERVATION

Candoni White Moscato shouldn't be aged and is best drunk fresh. The bottle should be laid horizontally in a cool, dark, damp wine cellar.

VINEYARD & WINEMAKING NOTES

Provincia di Pavia is located in the southwest corner of the Lombardy Region and is one of the top wine producing areas in Lombardy. Pavia is less than 70 miles away from the famed Asti Region and has similar growing conditions, making it an ideal area to grow premium Moscato grapes.

