

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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BOTTER MOSCATO VENETO IGT



VARIETAL COMPOSITION:

100% MOSCATO BIANCO

APPELLATION:

Indicazione Geografica Tipica

REGIONA OF PRODUCTION: VENETO

VINIFICATION:

Grapes are gently pressed and the juice is stocked at cold temperature (2°c / 38°f). Fermentation takes place in special pressurized tanks: after roughly a week of fermentation, when the proper balance between alcohol/sugar/ acidity is reached the wine is chilled down and fermentation stops . Wine goes through a steryl filtration (to eliminate the yeasts) and then bottled cold.

TASTING NOTES & FOOD PAIRING:

This Moscato wine is a bright yellow color with exceedingly fresh fragrances of fruit and aromas typical of the grape itself. It is sweet and lightly sparkling Moscato although essentially a dessert wine, can be enjoyed as a refreshing aperitif.

Moscato is a unique wine where the beautiful aromas of the grapes are enhanced by a crisp, nice acidity, a light frizziness and the sweetness of the natural residual sugar. The low alcohol content (8%) makes it a very easy, pleasant wine perfect to finish a meal with dessert or alone or as a nice mid-day break.

It can be paired with slices of salami or fresh cheese, with surprising results. As a desert wine it works particularly well with desserts that are a little dry or contain hazelnuts or almonds.

CELLARING:

2-3 years

SERVING TEMPERATURE:

8-10°C