

# FIORI



## Moscato Bianco

### **REGION**

I.G.T. Puglia, Italy

### **GRAPES VARIETY**

100% Moscato Bianco

### **VINIFICATION**

Grapes are soft pressed. The must is fermented at 39°F to control fermentation, preserve aromas and characteristic flavors. It is fermented in stainless steel tanks for three to five weeks then bottled. Alcohol level is kept a 5.5% vol.

### **PROFILE**

Straw color with golden tones. A mature, fruity nose. Mild sweetness balanced by vibrant acidity.

### **SERVING SUGGESTIONS**

Delicious on its own or with fresh fruit, cheese or a light dessert.

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