IMPERSON



red oranges.

Moscato

Carlo Pellegrino - Moscato

APPELLATION Trapani

VARIETAL COMPOSITON Moscato

ALCOHOL CONTENT 7% Alc. By Vol

WINEMAKING

Traditional harvest period starting from the first ten days of September. Partial maceration, soft pressing and partial fermentation at controlled temperatures in stainless steel tanks and second fermentation in pressure tanks. Two month ageing in bottles.

TASTING NOTES

Intense aromatic notes of yellow peaches and orange blossoms, with light hints of apricots. Fresh and sweet, with pleasing notes of yellow peaches and loquats and hints of citrus fruit.

FOOD PAIRING

Perfect as an apertiff or with desserts with pastry cream, Pandoro, Panettone or with fresh fruit as strawberries, kiwi and



FOLLOW ME TO ITALY

www.imperowinedistributors.com

In exclusivity only for Impero Wine Distributors

Available in South Florida - Miami - Palm Beach - Orlando SC-NC-VA-WV-MD-ME-MA-TX-OH-CA