

Viberti

Moscato

100% Moscato

Tasting Notes:

This wine exudes intense aromas of fresh grapes, peaches and white flowers. On the palate, it is delicately sweet and sparkling with balanced acidity, good complexity and a finish of fresh grapes. Preferable with all desserts, Asian food, lobster and also great on its own as an aperitif.

Vineyards:

Region: Piedmont, Italy
Vineyard Age: 35 years old
Planting Density: 5,500 vines/hectare
Soil Composition: Limestone

Winemaking:

Harvest: Late August to early September

Fermentation: The grapes are crushed, pressed and clarified with a flotation system. Alcoholic fermentation occurs just a few weeks before the bottling where we add yeast and the temperature is increased up to 12° to 14° C. The fermentation takes place in stainless steel autoclave to help preserve the natural CO2 in the wine. Fermentation is then stopped at 5% alcohol by further reducing the temperature.

Aging:

Wine is held in stainless steel tanks until bottling.

Technical Data:

Alcohol: 5%
Residual Sugar: 110-120 grams/liter
Acidity: 5 grams/liter



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