

CANDONI
family



*Barbara
Candoni De Zan
OWNER*

BRING HOME
A PIECE OF
*Italian
art!*

SCAN QR VIDEO
TASTING ON
THE BACK OF
THE BOTTLE



MOSCATO

PREMIUM PRODUCT OF ITALY

- Natural sweetness comes from the Moscato grapes
- Flavors of nectarine, orange blossom and peach
- Perfect for desserts
- Painted bottle with Ancient Etruscan Art

VINIFICATION:

The grapes are softly pressed to extract only the best fraction of the must, which is clarified in order to make it clear and eliminate the suspended solid particles deriving from the vineyard and grapes. The clarified must is filtered and stored at 32 ° F, when necessary, fermentation is started in an autoclave (pressure tank) with selected yeasts and by controlling the temperature to have the best possible aromatic intensity. Once the correct balance between sugars and alcohol is reached and the desired pressure is reached, fermentation stops by cooling the autoclave to 26° F, thus also proceeding with the tartaric stabilization of the product. At this point the wine is filtered and prepared for isobaric bottling in order to maximize the quality of the product and its pressure.

TASTING NOTES:

Starting with a visual examination; the wine appears bright, light straw yellow color with beautiful golden highlights as well as an elegant, fine perlage. In the nose it is extremely floral and fruity. In the pallet it has flavors of nectarine, orange blossom and peach. It is sweet, balanced by great acidity and a very long persistent finish.

FOOD PAIRINGS:

Our Moscato is perfect with desserts, cheese cake, and fruit tarts. Being a very versatile product we also love pairing it with spicy dishes, asian cuisine, and it's a lovely addition to a charcuterie of prosciutto, cheese, almonds and figs.

TASTINGS

World Wine Championships

90 GOLD MEDAL
& BEST BUY
POINTS

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