



PRODUCE OF ITALY

**MOVENDO**  
Moscato  
Sicily

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***Area of Production:***

Sicily.

***Soil:***

Calcareous, clay.

***Grape Variety:***

100% Moscato.

***Production Technique:***

Soft pressing of the grapes followed by a 24 hour maceration at low temperature. Fermentation in stainless steel at controlled temperatures for 3 weeks.

***Characteristics:***

*Color:* Straw yellow with golden reflections.

*Bouquet:* Hints of flowers, pears and apricot.

*Taste:* Luscious and fruity with a great vein of acidity.

*Alcohol Content:* 8%.

*Total Acidity:* 5.5 g/l.

Ideal with foods that hint of spice, light desserts, fresh fruit, and mild cheeses.