

# MOVENDO

*Straw yellow in color with golden reflections. Hints of flowers, pears and apricot. The taste is luscious and fruity with a great vein of acidity. The frizzante style provides a lively and lingering finish.*



## MOVENDO MOSCATO

Movendo from Riunite reflects almost a century of grape-growing tradition in Emilia-Romagna, Italy's gourmet capital, known for rich cuisine and delicacies like fettuccine Bolognese, balsamic vinegar, prosciutto di Parma and, of course, Parmigiano Reggiano cheese. Movendo brings a new energy to its varietals, with intense flavors that move stunningly from one shade to another over the savor spectrum.

### SOIL

Calcareous, clay soil.

### 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.

### BOUQUET

Hints of flowers, pears, and apricot.

### TASTE

Luscious and fruity with a great vein of acidity.

### FOOD PAIRING

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

### ORIGIN

Emilia-Romagna, Italy

### VARIETIES

100% Moscato

### ANALYSIS

Alcohol	8.0% Vol
Total Acidity	5.5 g/l
Residual Sugar	75 g/l

### SIZE(S)

750ml 0 80516 05564 0

### PACK(S)

750ml 6pk