

BELL'AGIO

Straw yellow with golden reflections, flowery bouquet with notes of pears and apricot, and a soft, luscious, fruity flavor that moves from ripe pear to subtle honey. Pleasantly sweet with a natural sparkling note.



BELL'AGIO MOSCATO

Inside the gates of Bell'Agio, you'll discover a place where bistros are bustling with people living life to the fullest. A place where quality of life is defined by friendships, food, and wine. Bell'Agio captures that attitude. It's bold with a beautiful Italian flair.

SOIL

Calcareous, clay.

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

Soft, luscious, and fruity, with a delightful flavor that moves from ripe pear to subtle honey.

FOOD PAIRING

Moscato should be served chilled at 45-50°F. Ideal with fruit desserts, pastries, fresh fruit, mild cheeses and spicy fares.

ORIGIN

Emilia, IGT

VARIETIES

100% Moscato

ANALYSIS

Alcohol	8% Vol
Total Acidity	5.8 g/l
Residual Sugar	75 g/l

SIZE(S)

750ml 0 80516 51624 0

PACK(S)

750ml 12pk