



**BELL'AGIO**  
Moscato  
Emilia, Italy IGT

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***Area of Production:***

Selected vineyards located in hilly areas of Emilia.

***Soil:***

Calcareous, clay.

***Grape Variety:***

100% Moscato.

***Production Technique:***

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

***Characteristics:***

*Color:* Pale straw yellow with golden reflections.

*Bouquet:* Haunting fragrance of musk white flowers, pear, and apricot.

*Taste:* Soft, luscious, and fruity, with a delightful flavor that evolves from ripe pear to subtle honey.

*Alcohol Content:* 8%.

*Total Acidity:* 5.8 g/l.

*Residual Sugar:* 75 g/l.

Pairs well with everything from starters to mild cheeses to spicy fare, and even pastries and other desserts.