



RIUNITE
Peach Moscato
Cantine Riunite
Emilia-Romagna, IT

Area of Production:

Grapes sourced from select viticultural areas.

Soil:

Tufaceous and calcareous soil.

Grape Varieties:

Predominantly Moscato, with a blend of indigenous white grape varieties.

Production Technique:

Grapes are hand-harvested in September and immediately undergo a fermentation of 10-15 days in stainless steel tanks. Maturation of approximately 6 months before bottling in the spring.

Characteristics:

Color: Bright light pink.

Bouquet: Strong peach, accompanied by hints of honey and sage.

Taste: Clean, with strong, ripe peach flavors; sweet with soft aromatics.

Alcohol Content: 6%.

Total Acidity: 5 g/l.

Ideal as an aperitif, Riunite Peach Moscato also pairs well with fruit, salads, spicy foods, and desserts in general. Serve chilled at 40°F-46°F.