

2008 Noceto Frívolo

Moscato Bianco



ALCOHOL 7.1% BY VOLUME * PRODUCED & BOTTLED BY
VINO NOCETO PLYMOUTH, CALIFORNIA

DESCRIPTION:

A light, refreshing muscat wine with a slight spritz, patterned after a Moscato d'Asti. Designed for casual summer-time drinking, as a light dessert wine, or as a refreshing hot tub wine. Pairs well with fruit, fruit desserts, mild to medium cheeses, and biscotti. The Piemonteses use it as an aperitif. Also, compliments spicy Asian or Moroccan dishes. Serve well-chilled.

PRODUCTION:

Approximately 1732 cases 750 ml

SOURCE STATISTICS:

Field blend 80% Moscato Bianco and 20% Orange Muscat.

Half from Heringer Vineyards, Clarksburg. Half from organically certified Clockspring Vineyard, Shenandoah Valley, California.

FERMENTATION:

Cold fermented to 7.1% alcohol and about 6.5% sugar over one month period in Charmat pressure tanks. Clarified and cold sterile filtered. Bottled at 340..

ALCOHOL

7.1% by volume, Residual sugar 6.5%

BOTTLED:

December 2008

RELEASE DATE:

December 2008

Arizona Distribution by

Orangewood Wines

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