

Vino Noceto

2011 Frívolo (Moscató Bianco)



WINERY

Beginning with their first, 1990 vintage, Noceto wines have been 100% Sangiovese, targeted at a Chianti Classico style. This style emphasizes the delicate and complex fruitiness of the Sangiovese grape. More recently, the Riserva Sangiovese has sometimes been blended with a small amount of Barbera or Syrah. The Sierra Foothill soil and climate has enabled VIno Noceto to display these unique attributes while achieving a medium or slightly fuller wine. Neutral and large format oak aging allows a slow, gentle maturing of the young wine and adds a little spice to an already intriguing wine. .

DESCRIPTION:

A light, refreshing muscat wine with a slight spritz, patterned after a Moscato d'Asti. Its, lower alcohol moscato returns makes it the perfect summer sipper by-the-pool, a light dessert wine, or 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. It sells out quickly. Be a Frívolo Fanatic to guarantee yourself a case each year

FIELD BLEND:

37% Moscato Bianco, Heringer Vineyard, Clarksburg; 45% Moscato Bianco, Clockspring Vineyards, Shenandoah Valley, CA; 18% Orange Muscat, Clockspring Vineyards, Shenandoah Valley, CA. Heringer Vineyards is a certified, sustainably farmed vineyard under the Lodi Rules. Clockspring Vineyards is a certified organically farmed vineyard. Moscato

COOPERAGE:

Cold fermented to 7.0% alcohol and about 6.5% sugar over one month period in Charmat pressure tanks. Clarified and cold sterile filtered. Bottled at 34 degrees.

PRODUCTION:

1858 cases 750 ml

ANALYSIS

Alcohol 7.0%, R.S. 6.5%,

RELEASE

December, 2011

DATE:

Arizona Distribution by

Orangewood Wines

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