

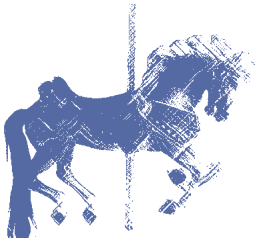
LA FIERA

Moscato

Sicily, Italy



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Best enjoyed simply as a sipper or paired with a light cuisine; even dessert.

Serve at 45°-50° F

GRAPE VARIETAL
100% Moscato Bianco

APPELLATION
Terre Siciliane IGT

Winemaking in Sicily dates back several millennia. With consistently bright sunshine and reliably moderate rainfall, its classic Mediterranean climate is ideally suited to the needs of grape vines. Add to that the island's poor soils and the hilly landscape, and the resulting terroir is almost perfect for growing vines. Today, Sicily is one of the largest wine-producing regions of Italy and, though it is the furthest southern region, it actually produces more white wine than red or dessert wine. Altitude is the key moderator for heat and the best whites tend to be made in higher altitudes from indigenous varieties, such as the Moscato grape.

VINIFICATION

The must is not left on the skins to avoid its acquiring their rust-red color. After soft-pressing the must is left to ferment at a temperature between 18-20°C in stainless steel vats. The wine is then stored at 17-18°C in special stainless-steel tanks until bottling.

CELLARING
2-3 years.

TASTING NOTES

La Fiera Moscato is a soft white wine with flavors of apricot and peach in its fruity bouquet. The palate is sweet and crisp with a hint of spritz.

UPC # 0 89832 90100 6 (750ML)



Alcohol	8.0 %
Total Acidity	6.0 g/l
Residual Sugar	50.0 g/l
Pressure	.5 bar

