

TROPICAL by Luca Bosio

Lux Mango Moscato

www.tropicalmoscato.it



VARIETALS	95% Moscato, 5% Natural Mango
VINTAGE	NV
REGION	Piedmont, Italy
TECHNICAL DATA	Alcohol 5.5% Residual sugar 90 g/l
APPEARANCE	Clear yellow colour showing an attractive layer of fine, sparkling bubbles.
NOSE	The wine exudes sweet notes of mango, pineapple, crisp pear, nectarine and ripe guava, balanced with the refreshing notes of lemon and bergamot.
PALATE	Bright notes of tropical fruits and full, ripe mango are balanced by a refreshing finish with only 90 calories per serving. The wine is easy to enjoy with a smooth sweetness and a refreshing light sourness.
WINEMAKING	The Moscato grapes are fermented using the charmat method, the wine is blended or soaked with real fruit and bottled.
PAIRING	It can be used as an aperitif for parties, combined with white meat or fish dishes or used after the end of the meal as a dessert wine. The wine should be chilled and served at a temperature of about 8 degrees Celsius.
ORDER CODE	IT532