

RICOSSA

2015 Moscato d'Asti DOCG



93 points - BEST BUY

Gold Medal - Exceptional TASTINGS - April 7, 2016

Moscato grapes are grown on the steep foothills of the Alps in the Piedmont region of Italy. Only the best grapes are selected for Asti docg quality semi-sweet wine in a frizzante (slightly sparkling) style.

"Bright pale light straw green color. Aromas and flavors of spiced green pears, peach skin, white flowers, and hint of lemon pith with a lively, effervescent, fruity sweet medium body and a silky, elegant, medium-length finish with soft tannins and no oak."

www.tastings.com

Enjoy well chilled, on its own or with spicy dishes, soft cheeses and fruit tarts.



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