



Grape Variety
Moscato

Region & Appellation Provincia di Pavia, Italy

Tasting Notes

Refreshingly sweet with a bubbly feeling. The key to making true Italian Moscato is to capture the natural fruity aroma and vibrant flavour of the Moscato grape. The grapes are crushed and quickly pressed. During fermentation the carbon dioxide is captured giving the wine its frizzante character. The fermentation is stopped early leaving the grapes natural sugar and flavour intensity as the wine's key feature. Close your eyes and think of fresh grapes, that's exactly what Moscato tastes like.

Price \$13.95

Alcohol 7.5%

LCBO #267781 - Launched November 2011

DRINK IN STYLE WITH VOGA MOSCATO

