

CALINI



BIANCO

Winemaking

In early September, choice Moscato grapes are harvested and selected by hand. After dripping and refrigeration of the must, it is preserved in cooled steel tanks. It is then partially re-fermented at low temperatures.

Tasting Notes

The wine has a straw-yellow color. The scent is immediate, and suggests white exotic fruits. The flavor is semi-sweet and easy to drink.

Overall Impression

Easy drinking, ideal for parties and conversation.
Great for the deck or dessert.

Food Pairing

A great wine for all types of fresh fruits, cheeses, spicy foods and desserts.

Country:	Italy
Appellation:	Piemonte Region
Oak:	No
Stainless Steel:	100%
Varietal:	100% White Moscato
T.A.:	5.6 g/l
PH:	3.35
Tank Aging:	100% Stainless Steel
Alcohol:	5.55 %

Best Within:
18 months

Serving Temperature:
45°