

Titlement Moscato



DESCRIPTION:

Capturing the brightness of Monday night lights and the brilliance of a winning play, this fruity and effervescent wine has intense orange, guava and passion fruit aromas.

PRODUCTION METHOD:

This wine is cold fermented in stainless steel tanks to retain the fruit forward character of the grapes. The lower temperature helps to preserve the natural aromas found in the grape and enhances the bouquet. It is bottled under pressure to keep the sparkling bubbles.

PAIRINGS:

Try serving with Thai crab curry, or spicy Cajun-style chicken wings. Salty snacks like cured meats, nuts, or Blue cheese are also a nice counterbalance to Moscato's sweetness. Most delightful is blending our Titlement Moscato with orange juice to create the perfect accompaniment to brunch dishes.

INSPIRATION:

Inspired to be a celebration to Wisconsin sportsmanship. Effervescent and lively, it is the perfect wine to pop the cork and celebrate a win.

Serving Temperature: 40° F

Cellar Life: 1-2 years

Appellation: California

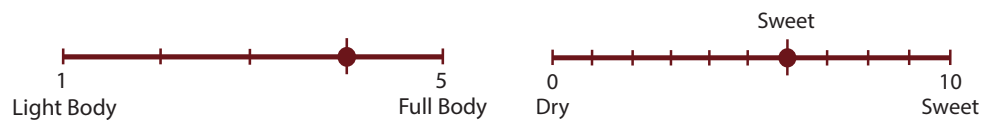
Residual Sweetness: 6.1%

Alc. By Volume: 12.0%

Product UPC: 728284010149



SEE ONLINE



OUR MISSION:

To create an innovative and diverse wine experience.

