



Bravo Wine Imports

BASILICATA – *Casa Maschito*

Moscato Bianco Biancospino



Grapes: White Moscato, in purity

Farming System: Espalier with Guyot pruning system

Harvest: End of September, only when the grapes have reached perfect ripeness.

Food Pairings: Excellent on shellfish and raw seafood; fish-based first courses and traditional appetizers; very enjoyable and harmonious wine already 4 months after the harvest, thanks to fresh and fragrant notes of flowers and fruit, typical of the Moscato variety; the palate is warm and enveloping.

Service Temperature: Definitely fresh around 10-12°

Alcohol: 13.90%

Bravo Wine Imports

1780 Dealton Ave,
Harrisonburg VA 22801
www.bravowineimports.com

Phone: 540.432.1477
Fax: 540.432.1577
info@bravowineimports.com