

Moscato ALLEGRO

2008

Moscato Allegro is California's premier Muscat Canelli based wine. It is produced in the style of Northern Italy's Muscat, including the traditional tall and sleek bottle used only for the finest Moscato d'Asti.

It is fermented at an extremely cold temperature, creating an elegant wine that dances across the palate with intense fruit, then ends with a crisp, clean finish.

The 2008 is fresh and spicy, offering exotic floral and fruit aromas reminiscent of orange blossoms, honeyed apricots and peaches. Our most versatile wine, Moscato Allegro is lovely on a hot day or a cold night. It is excellent as an aperitif, with a meal, with dessert, or all by itself.

— Craig Reed, Winemaker

WINEMAKING

<i>Harvest Date:</i>	September and October 2008
<i>Fermentation:</i>	Cold fermented in stainless steel for 6 weeks at 40° F
<i>Carbon Dioxide:</i>	2000 mg/L
<i>Alcohol:</i>	7.0%
<i>pH:</i>	3.15
<i>Residual Sugar:</i>	9.0%
<i>Total Acid:</i>	.9 g/100 ml
<i>Production:</i>	22,000 cases

BRAND SPECIFICATIONS

<i>Bottle Size:</i>	750ml
<i>Bottle SRP:</i>	\$12
<i>Bottles per Case:</i>	12
<i>Cases per Pallet:</i>	56
<i>Layers per Pallet:</i>	4
<i>Cases per Layer:</i>	14
<i>Case Weight:</i>	36 lbs.
<i>Case Dimensions:</i>	13" L x 9-3/4" W x 13-1/2" H
<i>Bottle Weight:</i>	3 lbs.
<i>Pallet Dimensions:</i>	1.2m x 1.0m
<i>UPC Code:</i>	0 15456 09210 3

www.moscatoallegro.com

