

VOGA ITALIA™



Moscato - Frizzante Style

There are several styles in which to make a Moscato - Still - lack of any carbonation, Frizzante, slightly sparkling and Spumante - Literally foaming, a sparkling wine. Our Moscato is made in the Frizzante style to deliver what we believe is the best traditional flavor.

Growing Area

From the rolling hills of Oltrepo' Pavese, in the northwest side of Italy, the vineyards have given birth to premium Moscato grapes for decades. Here a Guyot growing system matched with a limey-soil and "continental" climate condition with a unique exposure to cold winds has become the perfect growing conditions for our Moscato.

Wine making

The Voga Moscato is made adapting the traditional winemaking techniques past on from many generations. The knowledge achieved during the years has perfected how to capture fruity aromas and the natural flavor of the Moscato. After harvesting, the grapes are pressed, and during fermentation the carbon dioxide is captured within the wine and gives the wine its frizzante body style. The fermentation process is shortened in order to maintain the grapes natural sugar and rich varietal flavor. After you taste the Voga Moscato you will realize how a real "sweet nectar" traditional Moscato should taste.

Tasting Notes

Moscato has a straw yellow color with elegant golden highlights. A gentle frizzante style wine, fresh and crisp, with a floral bouquet and fruity finish. Excellent on its own at any time of the day but its true characteristics are particularly enhanced when served with fresh fruit or with dry or creamy desserts.

Wine Statistics

Varietal = 100 %Moscato

Area of production = Oltrepo' Pavese (PV)

Alcohol Content = 7.50% by volume

PH = 2.96

Acidity = 6.70 g/l

Vinification = Soft Pressing

Fermentation = Stainless steel tanks at a controlled temperature of 59° F

Serving Temperature = not higher then 59° F / 15° C