

MILLE  
NOVE  
CENTO  
DIECI

1910 SELECTION

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## MILLENOVECENTODIECI MOSCATO BIANCO

BENEVENTO IGT

### Grape varietal:

100% Moscato cultivated in old vineyards, on clayey soils, located in the province of Benevento at 400 circa masl.

### Tasting Notes:

Pale straw yellow in color. On the nose, it offers hints of Mediterranean scrub such as mint and sage embellished with fruity aromas of apricot and pear. On the palate, it is fresh and light with a long aromatic persistence and a refined and harmonious finish.

### Harvest and production technique:

The grapes are handpicked in crates in September. Destemming is followed by fermentation in steel vats for circa fifteen days. After natural clarification, the wine refines in steel vats for several months before bottling.

### Food pairings:

Ideal with seafood starters, fried fish, and fresh cheeses.

### Serving Temperature:

Serve at 8°C.

CODE	FULL PRODUCT NAME	ALC./VOL%	BOT. SIZE	BOTTLE HEIGHT (cm)	BOT. DIAMETER (cm)	WEIGHT (kg)	BAR CODE
	MOSCATO BIANCO - BENEVENTO IGT	13°	75 cl	28,5	7,5	1,33	8051166521504
CARTON (BOTTLE LAY DOWN VERSION)				PALLET 80X120			
N. OF BOTTLES	BAR CODE	CASE SIZE (LxWxH) cm	WEIGHT (kg)	CONFIGURATION		HEIGHT (cm)	
6	8051166521511	25x17,5x31,5	8,28	9 LAYERS OF 11 CASES		165	