

MUSCAT OF LEMNOS SWEET

Type: Sweet White

Varieties : 100% Moscato of Alexandria .

Origin: Long flat plains and hills up to 450 m above sea level.

Vinification: Fermentation takes place at low temperature after an extraction phase on the skins, with the addition of wine alcohol to the fermented must.

Alcoholic strength: 15 %

Tasting notes : A luminous golden-yellow wine, with a complex aroma, imbued with the impressive varietal character of the Moscato grape. Hints of roses and orange blossom lead to a generous, full, round palate, with an elegant and very pleasant sweetness, mounting to a long honeyed finish.

Gastronomy *On crushed ice as an aperitif or straight as an after-dinner drink. It is the perfect escort to fruit salads, strawberry tarts, vanilla ice cream, or even goats cheese.*

Serving temperature: Best served at 8 - 10 c.



TIRNAVOS IMPORTS

Importers & Distributors of Fine Products
48 Connell Road, Oakleigh Victoria 3166
Phone: 03 9569 8299

www.tirnavosimports.com.au / tirnavosimports@bigpond.com