



Gemma di Luna

Moscato Sparkling

Terroir: Gemma di Luna Moscato is crafted with grapes from Piemonte. The land's winemaking vocation is further reinforced by the microclimate and its hot, dry summers, cold winters, and generally dry climate.

Wine: Gemma di Luna, "Gem of the moon", is the epitome of Italy's wine craft. The sweet flavors of peach, orange blossom and nectarine create an intriguing complexity. Gemma di Luna possesses a slightly frizzante character that must certainly be shared with friends and family for all occasions. As an aperitif, Gemma di Luna excites the palate before any meal and after, as a dessert wine.

Grapes: Moscato

Area of production: Piemonte

Alcohol: 7.5 % by Vol.

Acidity: 5.5 g/l

Sugar: 55 g/l

Color: Gold color

Bouquet: Notes of peach and mandarin orange.

Taste: Creamy texture and lovely sweetness characterized by peach flavors which create an intriguing elegant complexity.

Serving temperature: 8-10°C

Available in 750 ml and 187 ml

