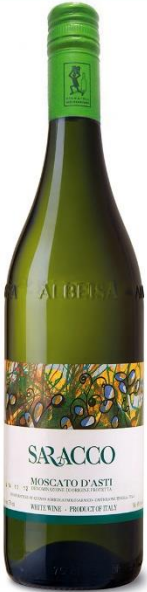


# SARACCO



## MOSCATO D'ASTI

Lightly sparkling, this extremely aromatic wine has aromas of peaches, apricots, lemon peel and white flowers. Complex, with great minerality and acidity, it is well balanced and very refreshing on the palate.

Recommended pairings: Although primarily regarded as a dessert wine, this Moscato also goes great with sushi, spicy foods, brunch dishes, as well as seafood and poultry entrees.

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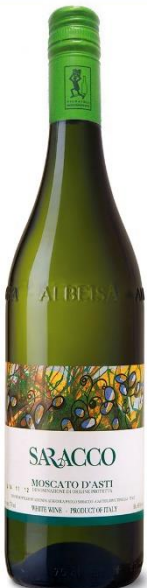


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