

WESTERN RESERVE WINES CLUB AUGUST 2023

WINE: Fiori Moscato Veneto I.G.T.

VARIETALS: 100% Muscat (Moscato Bianco)

Viticulture Area: Veneto in North Eastern Italy

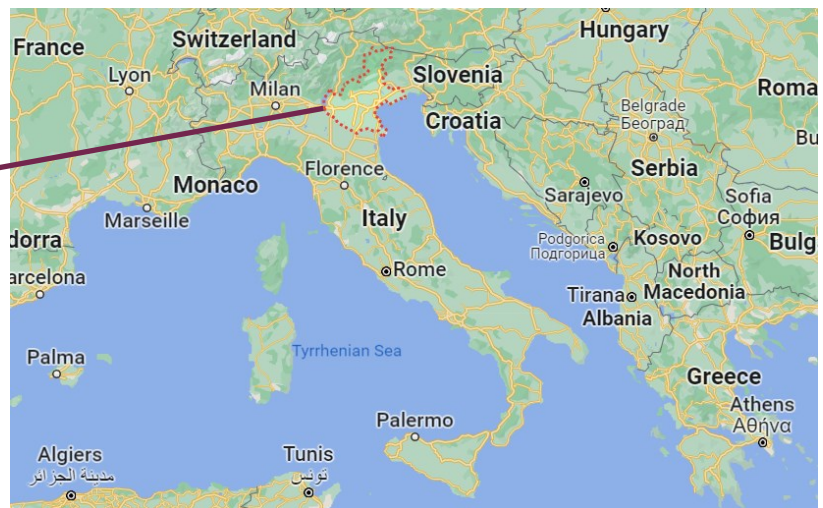
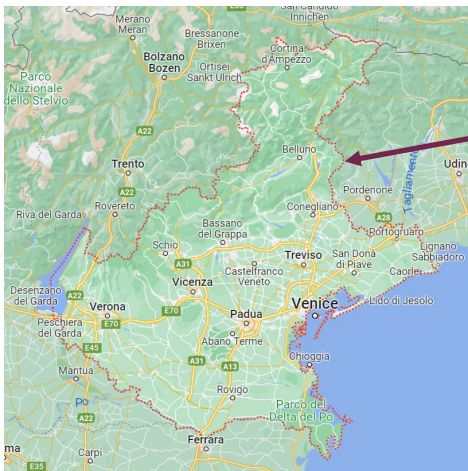
Bottle Price: \$12.99 Case Price: \$140.29 plus tax

INTRODUCTION

Western Reserve Wines thanks you for your continued membership in our Wine of the Month Club. We are happy to share these noteworthy selections with you for August 2023. We are also happy to announce the Saturday afternoon wine tastings are back and scheduled through the end of the year, with plans for Wednesday evening themed tastings. Please join us to catch up with old friends and make new friends while sharing samples of exceptional wine! Please Please enjoy the Fiori Moscato, and learn about the Veneto region ~ Cheers!

REGION

Veneto is a northeastern Italian region stretching from the Dolomite Mountains to the Adriatic Sea. Venice, its regional capital, is famed for its canals, Gothic architecture and Carnival celebrations. Veneto was part of the powerful Venetian Republic for more than 1,000 years, between the 7th and 18th centuries. Near alpine Lake Garda, medieval Verona is known as the setting of Shakespeare's "Romeo & Juliet."



Veneto is mainly a white grape growing zone thanks to Prosecco. The main grapes used in white wine from Veneto include Glera, Pinot Grigio, Garganega, and Chardonnay. However, Veneto's grape growing extends to other varieties of equal importance, such as Moscato. The romanticized notion of Veneto, home to Italy's beloved cities of Venice and Verona, encompasses some measure of truth. Even its microclimates are diverse, from the foothills of the Apennines in the north, Lake Garda to the west and the Adriatic Sea to the southeast. The wines produced here help keep Veneto in the spotlight.

PRODUCER

Origins	Italy > Veneto > Veneto IGT
Appellation	Veneto IGT
Varietal	Sparkling Non Vintage
Cepage	100% Muscat (Moscato Bianco)
Winemaking	Soft-pressed, fermented in stainless steel tanks to preserve fresh fruit flavors and aromas. The must is fermented at temperatures between 64°F and 68°F in stainless steel tanks until bottling.
Aging	Stainless Steel



Tasting Notes:

Fresh & Youthful: Straw color with golden tones. Off-dry slightly *frizzante* (*effervescence, i.e. the amount and strength of bubbles*) Moscato. This fruity and refreshing wine can be enjoyed anytime but shines at the end of a big meal. Fiori means “flowers” in Italian.

Food Suggestions:

Try with fresh fruit, cheese or a light dessert.

Remember We Taste The Bad Ones So you don't have to! CHEERS!!!

Sources: <https://tmarchettico.com/italian-wines/fiori>

<https://www.wineenthusiast.com/basics/beginners-guide-wines-veneto/>

WESTERN RESERVE WINES
28300 MILES ROAD SUITE B
SOLON, OHIO 44139 (440) 498-9463 (WINE)
WesternReserveWines.com
Info@WesternReserveWines.com