



Moscato ALLEGRO

2006

Martin & Weyrich's Moscato Allegro is California's premier Muscat Canelli based wine. It is produced in the style of northern Italy's muscat, including the traditional, long and sleek "Renna Punto" bottle used only for the finest Moscato d'Asti.

It is fermented at an extremely cold temperature, creating an elegant wine that dances across the palate with intense fruit, then ends with a crisp, clean finish.

The 2006 is fresh and spicy, offering exotic floral and fruit aromas reminiscent of orange blossoms, honeyed apricots and peaches. Our most versatile wine, Moscato Allegro is lovely on a hot day or a cold night. It is excellent as an aperitif, with a meal, with dessert, or all by itself.

--Alan Kinne and Craig Reed, Winemaking Team

Harvest Date:	September and October 2006
Fermentation:	Cold fermented in stainless steel for 6 weeks at 40° F
Carbon Dioxide	2000 mg/L
Alcohol:	7%
pH:	3.11
Residual Sugar:	10.5%
Total Acid:	.8 g/100 ml
Bottling Date:	February 2007
Production:	47000 Cases
Release Date:	Spring 2007

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