

villa M

Villa M Berry

Aromatized base wine cocktail



Varietal composition:

Moscato and Brachetto grapes

Serving size 5oz (147g)

Ingredients:

Grape juice, water, sugar, natural flavor, SO2

Nutritional Facts:

- Calories 120
- Total carb 7%
- Sugars 7%

Flavors

Villa M Berry is soft and elegant with delicate bubbles. Its hints of handily picked red fruits gently combine with Moscato and Brachetto complexity. Its crispy freshness strikes the perfect balance with the wine's natural sweetness.

Food pairings:

Excellent as a very natural "social" drink. Perfect as an aperitif or after-meal, or at poolside.

Villa M Berry is easily combined with fresh fruits and with sweet or savoury snacks. It's really intriguing with Asian food.

Production

Moscato & Brachetto grapes for Villa M Berry are handpicked and rapidly carried to the cellar to be pressed immediately. Right after the pressing and a very short maceration the must undergoes the natural process of cold clearing and then is placed into refrigerated cells, where it is kept at low temperature until preparation and bottling.

After a few weeks/months, depending on the need, the fermentation is started at 16-18°C, when 5% alcoholic degree is achieved; fermentation is stopped through sterile filtering.

Before bottling, natural flavour of berry (extracted from fresh fruits) is added to match with the natural scent of these grapes.