



MAZZA VINEYARDS

Niagara



Vintage: Non-Vintage

Appellation: Pennsylvania

Residual Sugar: 7%

Alcohol: 11%

Varieties: Niagara

Winemaking/Ferment notes: Niagara is a sweet fruity wine with a pronounced grape aroma. The taste of freshly picked grapes just bursts in your mouth! The aroma is like an autumn stroll through the vineyards and the smell of the winery during harvest. The wine is cool fermented in stainless steel tanks to retain the grape aroma.

Cellaring potential: Best consumed young

pH: 3.24

TA: 7.2 g/L

Food pairing(s): Chicken Gumbo; Jambalaya

Dietary Notes: Gluten-free

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