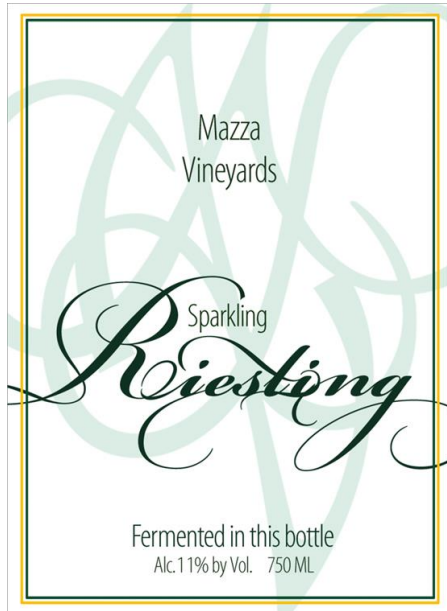


Sparkling Riesling



Vintage: Non-Vintage

Appellation: Pennsylvania

Residual Sugar: 0.3%

Alcohol: 11.9

Varieties: Riesling (100%)

Winemaking notes: Mazza Vineyards Sparkling Riesling is bottle fermented using the Methode Champenoise (CHAMP-ANN-WAH.) The wine is a medium-bodied slightly sweet sparkling Riesling brimming with lush fruit and a crisp clean finish. The Sparkling Riesling displays delicious notes of vanilla and crème brulee on the palate.

Cases: 200+

pH: 3.00

TA: 6.874 g/L

Awards: 2018 Pennsylvania Farm Show - Silver

Food pairing(s): Crisp apple wedges and a soft, mild cheese like well-ripened Brie

