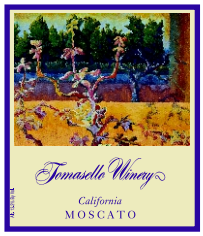

Tomasello Winery
California
MOSCATO

Tomasello Moscato is a delightfully perfumed white whose nose delivers hints of peach, lichee and melon. It is characterized with a balanced acidity and a lingering creamy sweetness with pronounced honeydew. This wine works well on many levels: with brie and fresh fruit, with grilled sea scallops and with crème brulee' dessert. We suggest that you serve it slightly chilled.

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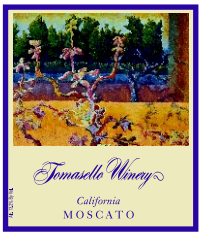

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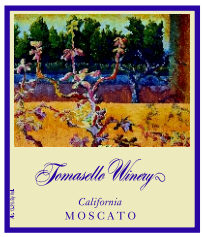

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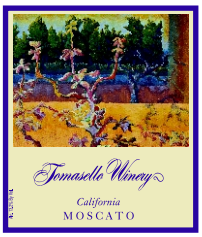

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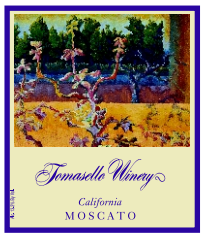

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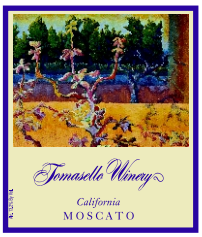

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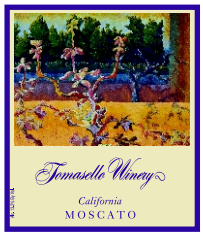

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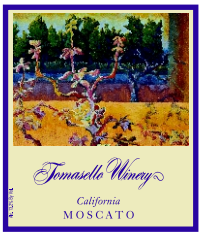

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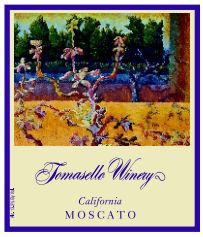

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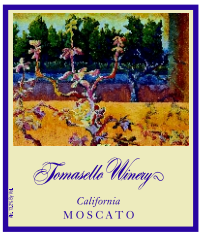

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