

UMBERTO FIORE

When Nicolao Manfredi first produced Dolcetto in Farigliano in 1863, he did more than just produce wine, he started a tradition that would be passed on for four generations. Today, the Manfredi family has been able to update not only their production methods but also the quality of the end product—classified Piedmontese wines. Umberto Fiore has a complete line of Italian noble reds—such as Barolo and Barbera.

PIEMONTE BRACHETTO

— DOC —

Grapes: 90% Brachetto
10% Black Moscato and
Aleatic Grapes

Soil: Clay - Calcareous

Vine Training: Classic Gayot

Alcohol Content: 7%

Piemonte Brachetto is a unique red sparkling wine. Soft and appealing, it may be enjoyed as a delicious aperitif, between meals or as an after dinner sparkler. It is sweet, and particularly attractive and refined in taste.



Moscato d'Asti

— DOCG —

Grapes: 100% Moscato

Soil: Clay - Calcareous

Vine Training: Classic Gayot

Alcohol Content: 5.5%

Moscato d'Asti is an aromatic semi-sparkling wine with half the carbo-nation of a typical sparkling wine. Extremely aromatic, with a famously complex perfume, Moscato d'Asti has a mild level of sweetness, counterbalanced by vibrant acidity.



PIEMONTE BRACHETTO D.O.C.

	UPC 0 21893 79542 2		SCG 40 021893 79542 0		
List Price	Discount	Net Cost	Unit Cost	Resale	% MU

MOSCATO D'ASTI D.O.C.G.

	UPC 0 218933 75231 9		SCG 40 021893 75231 7		
List Price	Discount	Net Cost	Unit Cost	Resale	% MU