



HONEY BUBBLES



SIPPING BUBBLES, **SAVING BEES**



SOURCING ONLY THE BEST GRAPES FROM VENETO AND ASTI FOR A TRULY UNIQUE TASTE AND STYLE

PROLONGED FERMENTATION IN THE TANK

ONLY 67 GRAMS OF RESIDUAL SUGAR (COMPARED TO 100/120 IN MOST MOSCATO)



HIGHER ALCOHOL BY VOLUME AT 11% (COMPARED TO 5%-7% IN MOST MOSCATO)

NEWS AND PRESS



Food and Wine Magazine

Southern Living Magazine

The Today Show



WE WILL ALWAYS GO BEYOND THE BOTTLE

Education on Colony Collapse Disorder of the Honey Bee

Support Urban Beekeepers around the US

IN THE GLASS

The palate offers bubbling mousse with sweet citrus, tangerine, honey, white flower and orange zest on the finish. The wine has an intriguing balance of sweetness and acidity providing structure and making it the perfect aperitif for light appetizer courses. Honey Bubbles is structured enough to pair with spicy cuisine and also a great companion to light, fruit driven deserts.

The authenticity of the ancient Greek and Italian grape Muscat Blanc create an old world experience so unique you will wonder how you've gone without it.



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