



HONEY BUBBLES

SPARKLING MOSCATO
ITALY

SIPPING BUBBLES, SAVING BEES

HONEY BUBBLES SPARKLING MOSCATO



In northern Italy's Friuli Region, lies a stunning terroir whose historic vines inspired Honey Bubbles. Passionate about winemaking, co-founders, Scott Roughgarden and Christiana Gifford have paired two ancient Muscat Blanc grapes to produce a sensational bubbly wine with a mission: To raise public awareness about Honeybee Colony Collapse Disorder and protect pollinators by supporting urban beekeepers in the United States.

VINEYARD LOCATION	Udine area of Friuli Venezia Giulia
ELEVATION	0 meters above sea level
SOIL TYPE	Sand and clay
AVERAGE VINE AGE	12 years
CASE PRODUCTION	5,000
GRAPE YIELD	180 q.li per hectare
TRELLIS SYSTEM	Double overturned
VARIETAL/BLEND	Moscato 100%
FILTRATION METHOD	Tangential and microfiltration
MACERATION AND FERMENTATION	Maceration not performed, fermentation using long Charmat method
AGING CONTAINER	Stainless steel tanks with controlled temperature
AGING TIMES	3 months in tank
ALCOHOL BY VOLUME	11%



CO-FOUNDERS

Scott Roughgarden,
Christiana Gifford

REGION/SUBREGION

Friuli Venezia Giulia
Udine

