



PARTIALLY FERMENTED WHITE MUST

PRODUCTION AREA

Grown in hill-side villages along the Belbo and Bormida valleys

GRAPE VARIETY

100% Moscato

PICKING TIME

Picked in the second half of September

METHOD OF PRODUCTION

Made using the white wine making process. The grapes are soft-pressed and fermented at a low temperature until we obtain the alcohol content of 6% vol. Pasteurization is followed by bottling.

% OF ALCOHOL (by volume)

5.5% vol.

TASTING CHARACTERISTICS

COLOUR

Straw yellow colour

BOUQUET

Intense and very aromatic.

TASTE

Full, with a persistent aromatic finish.

SERVING TEMPERATURE

6-7° C.

BEST WITH

Desserts and Fruits.

White

