



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

PRODUCTION AREA

Grown in hill-side villages along the Belbo and Bormida valleys in the provinces of Cuneo, Asti and Alessandria.

GRAPE VARIETY

100% Moscato d'Asti

PICKING TIME

Picked in mid 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 5.50% alc.\Vol.

Pasteurization is then followed by bottling.

% OF ALCOHOL (by volume)

5,50% vol.

TASTING CHARACTERISTICS

COLOUR

Straw yellow with gold reflections..

BOUQUET

Very intense, aromatic fragrance .

TASTE

Sweet and full bodied with a persistent finish.

SERVING TEMPERATURE

6-7° C.

BEST WITH

Desserts, particularly fruit tarts and fresh fruits.

*Moscato
d'Asti*

