

# Moscato

MOSCATO D'ASTI DOCG



Our Moscato d'Asti DOCG plays the role of a product of excellence in the Asti area, a wine that has been and continues to be the success of an entire territory.

The selected grapes, ripened in our historic vineyards, are gently pressed to obtain a rich, dense must, which is then decanted and filtered.

Partial fermentation preserves the typical fragrance of this wine and the effervescence keeps it lively and fresh.

Its vibrancy makes Moscato d'Asti DOCG a versatile product, perfect for a thousand occasions and is much more than a dessert wine.

Alcohol 5,5% vol.

Sugar 135 g/l

Total acidity 6 g/l

SO<sub>2</sub> /

## COLOUR

Straw yellow colour of medium intensity, with delicate greenish reflections.

## BOUQUET

Intense, persistent, fragrant bouquet. Floral hints of peach and honey accompany the characteristic aroma.

## TASTE

Sweet taste, fresh due to the acidity, lively in the mouth and never cloying.

## SERVING TEMPERATURE

Serve at a temperature of 6-7 °C.



## *A wine for a thousand occasions*

The perfect pairing for every dessert, but not only. It is such a fresh and pleasant wine that it is also perfect for an afternoon interlude on hot days, as per Asti and Piedmont tradition. It can be accompanied with a hazelnut cake or fresh fruit, or enjoyed on its own thanks to its low alcohol content. It is also excellent as an aperitif and paired with fish and cheese.