

## Moscato d'Asti DOCG



### *A wine for a thousand occasions*

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.

#### *Analytical data*

Alcohol	5,5% vol.
Sugar	135 g/l
Total acidity	6 g/l
SO <sub>2</sub>	/

#### *Organoleptic characteristics*

##### 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.

### *How to pair Moscato d'Asti DOCG*

Our **Moscato d'Asti DOCG** is 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**.

Serve at a temperature of 6-7 °C.