

Moscato d'Asti D.O.C.G.



Grape Variety: Moscato d'Asti

Production: process: crushing and pressing of the ripe grapes - Fermentation at a controlled temperature of the Moscato must which gives the wine a fine and persistent perlage

Alcohol: 5,5 % vol.

Sugar Content: 130 gr/l

Colour : straw yellow

Bouquet: Unmistakably fruity aroma with fragrances of acacia, wisteria and orange blossoms

Taste: Fruity, fragrant and sweet with the unmistakable delicacy of Moscato

Serving Temperature: 6°-8°C (43°-46°F)

Food pairings: Perfect match to creamy desserts, indeed with delicate desserts in general