

MOSCATO D'ASTI DOCG

The vineyards where Moscato is grown are to be found on the hills of Mango that look out from on high over the setting sun, and on the gentler slopes of San Rocco Seno d'Elvio. Vinified together they result in a delicate, fragrant wine with aromatic notes.

A subtle liveliness intensifies the fragrance of the straw yellow colour with golden highlights. The nose is fruity, featuring yellow peach, rose petals, honey, lime blossom and sage among the varietal's typical aromatic notes. Sweet, fresh and engaging on the mouth, with teasing moreish acidity.

At the table it is recommended above all with desserts at the end of a meal, especially with fresh and dry cakes or mini pastries.

Bottle sizes: 75 cl



Vineyards: Cicchetta and Riforno

Varietal composition: 100% Moscato

Harvest period: early September

Vinification and ageing: pressing of the grapes, and fermentation at a low temperature in steel until the alcohol content reaches 5-5,5%, when the tank is chilled to bring a halt to the fermentation. After evolving in steel for around 2 months, the wine then spends a short time in the bottle prior to its release.

Alcohol: 5-5,5%

Residual sugar: 110-120 grams/litre

Colour: bright straw yellow with golden highlights

Nose: fruity and aromatic, reminiscent of the grape with notes of yellow peach, rose petals, lime blossom, sage and honey.

Taste: aromatic, with excellent balance between sweetness and crisp freshness.

Food pairings: at the end of a meal, with the dessert.