



Essenziali

MOSCATO D'ASTI DOCG CICHETA

A rich, rewarding Moscato.

The unmistakable flavour of the Moscato grape, combined with natural effervescence, just the right amount of acidity and a low alcohol content, makes this a naturally contemporary wine, perfect for enjoying at any time of day.

Although traditionally known as a dessert wine, it is actually excellent as an aperitif, paired with savoury dishes or strongly flavoured, blue or "spicy" cheeses, with which the contrast creates a perfect balance. It is also perfect with afternoon snacks, making a simple moment special.

Drink it with...



DESSERTS AND DRY PASTRIES

You can also try it with...



CHARCUTERIE
AND CHEESE BOARD



AGED CHEESES



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MOSCATO D'ASTI DOCG CICHETA

VINEYARDS

Various, in San Rocco Seno d'Elvio in the municipality of Alba and in the municipalities of Mango and Neviglie.

VARIETAL COMPOSITION

100% Moscato Bianco, also known as Moscato di Canelli

HARVEST PERIOD

Early September

VINIFICATION AND AGEING

Soft pressing of the grapes. Fermentation takes place at low temperatures in special airtight stainless steel tanks, ensuring that the gas (CO₂) that forms naturally during this phase dissolves into the liquid. Once the alcohol content of the Moscato has reached 5%, fermentation is halted by chilling. The very cold wine quickly becomes clear and is bottled, retaining its characteristic sparkle.

COLOUR

Bright straw yellow with golden highlights

NOSE

Floral and fruity, aromatic, reminiscent of the grape variety

TASTE

Smooth and rich, with an excellent balance between sweetness and acidity

SERVING TEMPERATURE

5–6°C

BOTTLE SIZES

0.75 litres

