



MOSCATO D'ASTI DOCG

Delicate notes of tangerine, stone fruit and honey are enhanced with a crisp acidity and a light, delightfully refreshing effervescence.

Region: Piedmont, Italy
Appellation: Moscato d'Asti DOCG
Grape: Moscato

Vinification: The wine is made by soft pressing the grapes off the skins followed by fermentation at low temperature in stainless steel.

Aging: The wine is released immediately after bottling.

Color: Straw yellow with golden highlights

Aroma: An aromatic nose with notes of tangerine, ripe stone fruit, especially apricot and honey.

Palate: Elegant with delicate, sweet flavors of tropical fruit enhanced by a crisp acidity and a light effervescence.

Serving suggestions: Wonderful as an aperitif, a perfect match for Pan-Asian cuisine, also good with desserts from fruit tarts to sorbet. It pairs well with soft cheeses too.

Alcohol: 5.5%

