

DAMILANO

BAROLO

Moscato d'Asti Docg



GRAPE VARIETAL

White Moscato 100%

ALCOHOL CONTENT

5.5% by Volume

VINIFICATION

As soon as the grape must is pressed it undergoes a natural decantation. The conservation occurs at 0°C, until the moment of the fermentation, which takes place in small stainless steel tanks at 17°C (62.6°F)

COLOUR

Bright yellow gold

BOUQUET

Aromatic, with scents of peach, sage, lemon, honey and apricot

TASTE

Sweet, sour, with pleasant and persistent aroma that reminds to the grape juice

SUGGESTED SERVING TEMPERATURE

8°C