

DAMILANO
BAROLO

MOSCATO D'ASTI DOCG



Grape Varietal: White Moscato grape from Canelli

Production area: Municipality of Santo Stefano Belbo

Soil type: White marl soil , calcareous with presence of lime, sea origin

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 natural 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