



Moscato d'Asti Docg



GRAPE VARIETAL
White Moscato 100%



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)



SUGGESTED SERVING TEMPERATURE
8°/10°C



TASTING NOTES

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