



MOSCATO D'ASTI D.O.C.G.

Grape Variety:
Moscato 100%.

Exposure:
South-East.

Altitude:
250 - 350 m above sea level.

Total Surface Area:
0,50 ha.

Soil Composition:
Marl.

Vine Training System:
Simple Guyot.

Yield:
9.500 kg/ha.

Harvest:
Manual.

Tasting Notes: Sweet wine, unmistakable aroma and moderate alcohol content. The nose has notes of rose and orange blossom, with sage, lemon, peach and apricot. The palate is fresh and pleasant, with a wealth of floral and fruity overtones.

Serving Suggestions: With sweets and desserts, particularly drier cakes. Serve at a temperature of 8°/10°C.