

# Moscato d'Asti D.O.C.G.



**Grape Variety:** Moscato d'Asti

**Production: process:** crushing and pressing of the ripe grapes - Fermentation at a controlled temperature of the Moscato must which gives the wine a fine and persistent perlage

**Alcohol:** 5,5 % vol.

**Sugar Content:** 130 gr/l

**Colour :** straw yellow

**Bouquet:** Unmistakably fruity aroma with fragrances of acacia, wisteria and orange blossoms

**Taste:** Fruity, fragrant and sweet with the unmistakable delicacy of Moscato

**Serving Temperature:** 6°-8°C (43°-46°F)

**Food pairings:** Perfect match to creamy desserts, indeed with delicate desserts in general