



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



Grape-variety: *Moscato bianco di Canelli 100%*

Vinification: *The grapes that go into making Moscato d'Asti DOCG are picked between the end of August and early September. The partial fermentation they undergo gives the wine the completely natural sparkling bubbles that make it stand out.*

Alc. by vol.: *Generally around 5%.*

Tasting notes: **Colour:** *straw yellow with greenish nuances.*
Nose: *good intensity; an aromatic wine with overtones ranging from peach to sage thru citrus fruit, with hints of linden and acacia blossom.*
Taste: *sweet and long, recalling peaches in syrup.*

Pairings: *Goes well with all sweets in general; particularly recommended with cheeses and cold meats, and a good match for hot, spicy foods.*