



Francesco & Scanavino
SELEZIONE VINI NOBILI



MOSCATO

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

This is the perfect party wine, and an ideal match for every dessert. It's a sweet, aromatic, delicate and fruity wine, slightly spritzy and with limited alcohol .

The fragrance of the varietal aroma fills the wine with an intense nose and a lively taste.

Our Moscato d'Asti is made from selected grapes grown on sun-blessed hills surrounding the small town of Canelli.

GRAPE-VARIETIES: 100% Moscato bianco

SOIL: calcareous

COLOUR: intense, clear straw yellow

NOSE: very rich, with the aromas of musk, orange blossom and honey that are typical of the muscat grape

TASTE: lively, with appealing, fresh sweetness, good acidity, and a very long aromatic finish

MATURING: in steel barrels

AGEING POTENTIAL: at its very best when young, but will also keep well for 3/4 years

FOOD PAIRINGS: with all desserts, baked sweets and cookies; currently recommended with excellent results - as a contrast to strong cheeses.

RECOMMENDED GLASS: goblet

SERVING TEMPERATURE: 7-8°C.

Francesco Scanavino &C. sas

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