

MOSCATO

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

GRAPE-VARIETIES

100% Moscato Bianco

SOIL

Calcareous

WINE TYPE

Sweet white wine

VINIFICATION

Manual harvesting in crates, destemming and crushing, cold maceration for 12 hours, must pressing, and static clarification at approximately 8°C for 48 hours. Fermentation in stainless steel tanks and interruption of fermentation through the use of cold temperatures.

MATURING

In stainless steel until bottling

TASTING NOTES

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

AVAILABLE FORMATS

750 ml



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