

## MOSCATO D'ASTI DOCG

This aromatic wine can be only produced in 52 villages in the southern part of Piedmont, within Asti, Alessandria e Cuneo. It is produced from Moscato Bianco grapes and is known for its surprising perfume-like fragrance, light-body, semi-sparkling, spritzy character, lower alcohol content (typically to the tune of the around 5-8% abv) and its dazzling fruit-forward palate profile with a welcoming sweet factor. The wine's color steers towards straw yellow with occasional tinges of gold. Moscato's inherent aromatics are simply stunning – orange blossom, honeysuckle, almonds, ginger and fruit dominated by green grapes, citrus tones and ripe peach nuances. On the palate, you can expect an impressive lineup of fresh, forward fruit with sugar levels ranging from semi-sweet to sweet and wrapped in medium acidity. From pear and apple, to orange and lime with consistent appearances in the ripe, juicy peach and apricot category, Moscato's flavors are extraordinarily fruit-filled. The delicate cascade of bubbles, light body and sweet surprise culminate to woo and win many unsuspecting palates to the wide world of wine.

**Denomination:** Moscato d'Asti DOCG

**Grape variety:** 100 % Moscato Bianco

**Vine-training system:** Guyot

**Soil:** Clayey-calcareous, calcareous-siliceous

**Grape-harvest:** Mid-August to early September

**Max. Crop/hectare:** 10 metric tons

**Yield in wine:** 75%

**Alcohol percentage:** 5,5 % Vol

**Color:** Golden straw colour

**Perfume:** Orange blossom, honeysuckle, almonds, ginger and fruit dominated by green grapes, citrus tones and ripe peach nuance

**Taste:** From pear and apple, to orange and lime with consistent appearances in the ripe, juicy peach and apricot category

**Food match:** Fruit-based desserts, ice creams, Christmas desserts, and ideal to prepare cocktails

**Temperature of service:** 8 – 10 ° C

**Glass recommended:** Cup

**Ageing:** None

**Conservation:** Cold storage in fresh wine cellars



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