ASTI D.O.C.G.

GRAPE TYPE

Moscato bianco

PRODUCTION AREA

Production area of Asti D.O.C.G.

HARVEST

Manual, first half of September.

WINE-MAKING PROCESS

Destemming and soft pressing. The must obtained is cooled to 0°C and kept in cold storage. This is followed by slow fermentation in autoclave until reaching 7% of alcohol content at which point it is bottled.

PAIRINGS

Excellent dessert wine, it is the perfect accompaniment for fruit salads, cakes and cream pastries.
It is famous worldwide as the perfect accompaniment for Panettone and other traditional Christmas desserts.

SERVING TEMPERATURE

6°-8°C

FEATURES

Pale straw yellow, clear and bright, fine and thin perlage, good persistence.
It has a very intense aroma of apples, peaches, fruit and white flowers.
In the mouth, it is pleasant, rightly crisp and of good intensity but not overly sweet.

ACTUAL ALCOHOLIC STRENGTH BY VOLUME

7% vol.

ALLERGENS

Contains sulfites.

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