

MOSCATO D'ASTI DOCG

VINE VARIETY

Moscato bianco di Canelli

VINEYARDS

Located in Castiglione Tinella, Santo Stefano Belbo, Mango.

WINEMAKING

the grapes are generally harvested between the first and second week of September. Once received in the cellar they are destemmed and pressed whole to maintain the aromas and perfumes. The fermentation takes place in steel autoclaves where in this process the Moscato d'Asti naturally acquires its effervescence.

COLOR

Lemon with some golden reflection.

AROMA

Pronounced intensity, with floreal note of lemon, honey, elderflower, ston fruit as peach, apricot an tropical fruit such as mango, pineapple and banana.

TASTE

Sweet and tasty, the acidity breaks and refreshes the characteristic sweetness in the mouth.

The aroma and flavour remember the stone fruits and tropical fruits like peach, apricot, banana, mango, pineapple, some note of honey and cream is present.

Long and harmonious finish.
