



Moscato d'Asti DOCG

VINE VARIETY: Moscato

PROVENANCE: Trezzo Tinella and Treiso

ALTITUDE: 480 m.

EXPOSURE: Mixed

TRAINING SYSTEM: Guyot

SOIL: marl, clay and tuff

WINE-MAKING PROCESS: Destemming and short maceration on the skins; then soft pressing and fermentation in steel "autoclave" with temperature control at 12 ° C / 15 ° C until approx 5% abv is developed.

TASTING

COLOUR: straw yellow with golden reflections

AROMA: intense, aromatic, with hints of peach and lychees

TASTE: sweet but not cloying, thanks to a high refreshing acidity

PAIRING: Aperitif, fresh cheeses, pastries and fruit

SERVING TEMPERATURE: 8°C.