



VINI *M*ACCAGNO

MOSCATO D'ASTI D.O.C.G.



General description:

Moscato d'Asti DOCG. The dessert wine par excellence, made from grapes grown in the local area since the mists of time, probably prior to Roman rule dating back to 173 BC. An aromatic wine with a long-standing history and tradition, one of the most pleasant and tempting drinks, not only with desserts but at any time of day.



MOSCATO D'ASTI D.O.C.G.



Name: Moscato d'Asti DOCG.

Guaranteed and controlled designation of origin.

Grape variety: 100% moscato.

Vinification: Gentle pressing of whole grapes using membrane presses, static clarification at a low temperature, followed by filtration and preservation of the must in thermo-conditioned vats at 0°C. The "prise de mousse" takes place with the partial second fermentation of residual sugar in autoclaves.

Back label

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

Guaranteed and controlled designation of origin.

Wine made from white Moscato grapes. It has a refined character and is light gold in colour, with a full-bodied, sweet, fruity and balanced flavour. It goes perfectly with any kind of dessert.

Characteristics: Bright yellow in colour, with notes of fresh fruit and a distinct and fragrant aroma typical of grapes. A sweet and aromatic flavour with distinctive vibrant notes.

Food pairings: Excellent served with desserts or as a refreshing summer drink.

Serving temperature: 8-10°C.

Alcohol content: Alc./Vol. 5,5%.

Available in: 75 cl e bottle.

Ideal with pastries and excellent infused with strawberries and peaches. Serve chilled at 8-10°C.

Bottled by IT AT 5492 - Castagnole Lanze - Italy for Vini Maccagno S.a.s. - Ferrere - Italy.

Contains sulphites. Produced in Italy.

75 cl e Alc./Vol. 5.5%.