

moscato d'asti DOCG

description:

The Moscato grapes used to make this wine are sourced from vineyards located in the region of Castiglione Tinella in Piemonte. The grapes are softly pressed and the juice is then fermented in a temperature-controlled environment.

region:



piemonte

producer:

Colle Dei Venti

grape varieties:

Moscato Bianco di Canelli

exposure:

South-East

altitude:

250–270m A.S.L.

soil:

Calcareous marl

alcohol:

5.50%

tasting notes:

This wine is a pale yellow color with a rich bouquet of acacia flowers, daisies and sage. In the mouth it is well-balanced, fresh and very pleasing with a hint of delicate sweetness and light, frothy bubbles. Serve chilled with fresh cheeses or at the end of a meal with dessert.



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