



MOSCATO D'ASTI

DOCG

Grape varieties

Moscato 100%

Production technique

The grapes are harvested between 10 and 15 September and the must ferments in stainless steel tanks for approximately 4 days, at 18°C.

Organoleptic characteristics

Golden yellow color of good intensity, elegant and aromatic bouquet typical of the Moscato grape, with hints of peach, apricot, orange blossom, wisteria, sage and lemon. Sweet, harmonious and with excellent freshness, it is a very rich and pleasant wine, with notable balance.

Winemaker's recommendations

Excellent with dessert, or alone as a surprising meditation wine. Serve at 6°/8°C.

Rocca delle Macie