



Villa Monsignore Moscato d'Asti DOCG

Variety: Moscato

Harvest period: beginning of September

Vinification: Destemmed and crushed

Thermo-controlled fermentation at a temperature of 20°C (82°-85°F) in autoclave

Average time of fermentation: 5 days up to 5.5% of alcohol

No Malolactic fermentation

Refinement: 1 month in tank

Longevity of wine: 2 to 3 years

Tasting notes

Color: yellow straw.

Intense and delicate bouquet. Full flavored and balanced.

Food matches: A wine well suited for dessert, fruits, aperitif.