

# SARACCO

## MOSCATO D'ATUNNO DOP

Moscato d'Autunno is a blend of musts (100% of which come from Moscato Bianco Canelli grapes, grown by us), which brings all the traits of Moscato d'Asti Saracco to their full expression. The aromas, sweetness, acidity, the body, mineral notes and aftertaste come together in perfect balance.

### VARIETY

Moscato Bianco Canelli

### VINEYARDS

Located in Castiglione Tinella

### VINIFICATION

After harvesting, the bunches are gently pressed to extract the most flavourful juice from the outermost part of the grapes. The must is kept in stainless steel containers at -3°C, where it can be kept for months.

**COLOUR:** Straw yellow with greenish hues, fine perlage, slow fermentation index.

**BOUQUET:** intense orange blossom, peach and thyme (the main aromas found in the grapes)

**TASTE:** intense, elegant and lingering. The sweet sensations are well balanced with a pleasant acidity and fruity aromas typical of Muscat grapes. Strong mineral notes.

