

# SARACCO

## MOSCATO D'ASTI DOCG

Moscato d'Asti is an indigenous aromatic wine characterised by orange, peach and lime notes, with a sweet taste rich in minerals.

### VARIETY

Moscato Bianco Canelli

### VINEYARDS

Located in Castiglione Tinella, Santo Stefano Belbo, Castagnole Lanze, Calosso.

### 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. When there is market demand, it is then transferred into autoclaves for temperature-controlled fermentation, microfiltered for purity and then bottled to keep the freshness and flavours intact.



**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.