

MOSCATO D'ASTI DOCG

Serralunga d'Alba
MASSOLINO

Traditionally, Moscato d'Asti DOCG is also grown in Serralunga. We have been making this wine since 1993. Sweet, fragrant and...

We also devote considerable care to our Moscato d'Asti DOCG. From the cultivation of the vines to the work in the cellar, every step is monitored meticulously to bring even the most delicate notes to the glass.

Soil composition: mixed consistency tending towards limestone.

First year of production: 1993.

Vinification: fermentation takes place in large pressurized tanks known as autoclaves and aims to preserve all the flavour and typical aromas of the grapes, enhancing the marked notes of sage and mint conveyed by the "terroir".

Tasting characteristics

Appearance: bright straw yellow, with fine and persistent perlage; it maintains limited pressure, as recommended by the tradition of this wine.

Bouquet: tempting, immensely fresh and intense, it reveals decisive fruit notes, with a clear predominance of sage.

Flavour: expansive and enveloping, but not too sweet; the typical aroma of Moscato grapes is naturally prevalent and it has a very long and delicious finish. It is best to serve it at temperatures between 9-10°C.

Superb with desserts, such as the classic Langhe hazelnut cake or apple and pine nut cake, lemon cake, fruit puffs and traditional Christmas panettone. It is also extremely particular and seductive when served with mature, slightly spicy cheeses. To fully appreciate the fragrance of this wine, we recommend uncorking just before pouring.

