

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

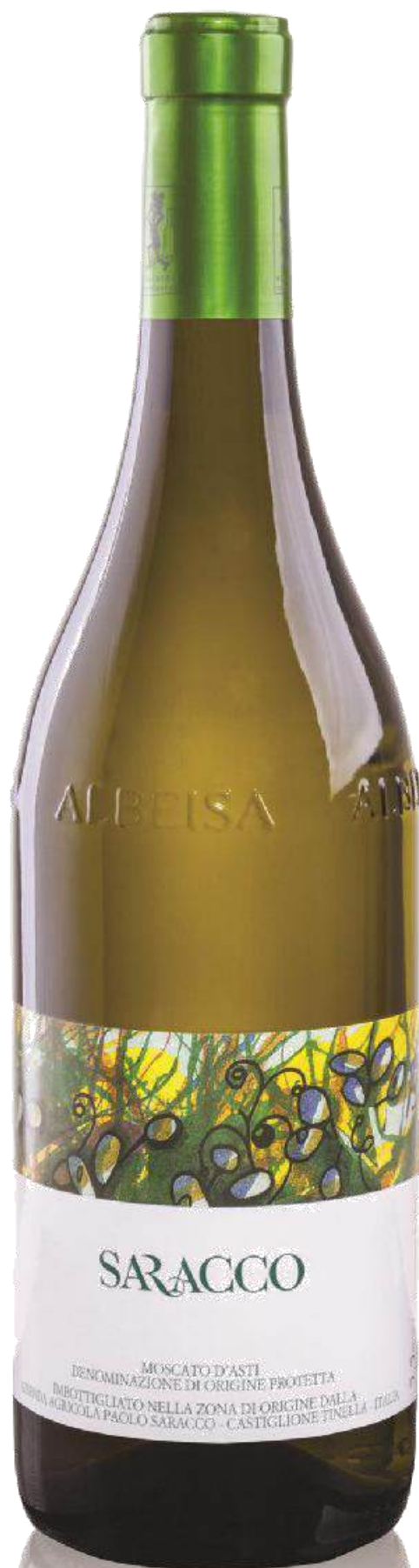
Moscato Bianco Canelli

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.