

# Moscato d'Asti DOCG

**GRAPE VARIETY:** Moscato Bianco di Canelli

## **ORIGIN:**

Selection of Moscato grapes from South, South-West and South-East facing vineyards of the FrancoMondo estate, planted in the 80s in the borough of San Marzano Oliveto, typical area for the production of Moscato d'Asti.

## **WINE-MAKING:**

Obtained from the partial fermentation of the soft-pressed must in controlled temperature pressure tanks. The lengthy fermentation guarantees the finesse and persistence of the slight sparkle and the duration of all the characteristic scents of the moscato grapes.

## **CHARACTERISTICS:**

The most obvious characteristics of this precious wine are the elegance and finesse of its bouquet and a perfect balance between sugars and acidity. A sweet, slightly sparkling wine with a moderate alcohol content and all the fragrance and aroma of the grapes from which it is made.

## **SERVING SUGGESTIONS:**

Moscato d'Asti should be served cool and may be drunk alone or with dry pastries and fruit tarts; at the end of a meal, it is the ideal companion for every type of dessert.

