

MOSCATO D'ASTI DOCG





CLASSIFICATION

Denominazione di Origine Controllata e Garantita

ABV

5% by Volume

SERVING TEMPERATURE

46-50°F

GRAPES

100% Moscato

HARVEST

Harvested in perfect ripeness

AREA OF ORIGIN

Asti, Piedmont, North Italy

AVAILABLE SIZES

(ML) 750

SOIL

Clay soil

PRODUCTION METHOD

Cold "must" is brought to a temperature close to freezing. It is bottled using the cold sterile microfiltration technique

COLOR

Bright yellow

TASTING NOTE

Fresh, fragrant with aromas of fruit and honey. Rich in flavor, it maintains a balance between sweetness and richness

FOOD PAIRING

Perfect for sipping or as aperitif. It blends nicely with fruit and cheese desserts. Pairs well with Italian biscotti

CASES PER PALLET

CASES PER LAYER

BOTTLE PER CASE

12 DOTTEL TEN GASE

CASE WEIGHT

35 LB CASE DIMENTIONS

(L/W/H) Inches

BOTTLE TYPE

Burgundy UPC CODE

762765169629



