

MOSCATO D'ASTI

APPELLATION Moscato d'Asti DOCG

ANALYSIS 0.57 total acid

3.22 PH

5.5% alcohol, by volume

BLEND 100% Moscato

ORIGIN

Our Moscato d'Asti is crafted from grapes grown in highly sought after vineyards located in the Asti DOCG region, an area in the southern part of Piedmont, Italy.

VINIFICATION

- Destemmed and crushed
- Thermo-controlled fermentation at a temperature of 20°C (82°-85°F) in autoclave
- Average time of fermentation: 5 days up to 5.5% of alcohol
- No Malolactic fermentation
- Refinement: 1 month in tank

DESCRIPTION

This sweet, fragrant, lightly sparkling wine bursts floral and honey flavours. It is best served at the end of meal with dessert.

One Leaf WITH

- Dessert
- Fruits
- Aperitif

ACCOLADES





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