



Type of wine: Moscato Bianco

Varieties: 100% Moscato d'Asti

Winemaking and Tasting : This aromatic Italian sparkling wine is made according to the Charmat method, also known as the Martinotti or sometimes the “Italian” method, obtaining a fresh wine with the fruity aromas of the grape. Its production and “prise de mousse” take place in pressurized tanks and all of the stages following secondary fermentation, including bottling, are carried out in vacuum conditions. It ferments well at low temperatures.

This wine has a pale yellow colour with greenish flecks and a brilliant appearance. Its nose is aromatic, revealing predominant floral and peach notes along with subtle hints of honey and citrus notes of mandarin orange, affording freshness.

Very fresh on the palate, ample, full of fruit, with fine bubbles, well-balanced. It has a pleasant finish and fruity aftertaste with reminiscences of muscat.

Best served chilled, preferably in wine glasses, at a temperature of between 8 and 10°C.

