



Type of wine: Moscato Rosato

Varieties: 100% Moscato d'Asti

Winemaking and Tasting : An aromatic Italian sparkling wine, made according to the Charmat method, also known as the Martinotti or sometimes the “Italian” method, resulting in 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 pink colour with violet hues, very bright.

Very fruity, with predominant notes of strawberry and cherry and subtle flowery hints of wild white flowers.

Very fresh, with good density in the mouth, balanced, with a touch of sweetness. Fruity finish with reminiscences of peach skin and fresh berries.

Serving temperature: between 8 and 10°

