



FRATELLI DOGLIANI

Moscato
d'Asti
DOCG

Classification

White sweet wine D.O.C.G.

Grape variety

Moscato white.

Area of production

Hills of the Asti region.

Harvest

Last week of August till first week of September.

Vinification and refinement

Soft pressing of the grapes. The juice is then cooled to 0°C and stored in refrigerated vats. Fermentation begins a month before the first bottling, a very slow process reaching 5.5% alcohol by volume.

Tasting notes

Pale yellow. Ample and very intense bouquet, with a note of overripe fruit that is the unique aroma of Moscato.

Pleasant and very persistent taste, reflecting the richness of the bouquet.

Food pairing

The wine is enhanced when served with desserts and fresh fruit. It may also be consumed very well on its own, at any time of the day.

Serving temperature

Serve fresh at 6/8°C.

