



MOSCATO D'ASTI D.O.C.G. - SANTO STEFANO

Santo Stefano, as the village where Beppe and Rosalba have raised their family and their farm, a small gemstone in the Langhe built over the river Belbo and birthplace of Cesare Pavese, great Italian writer of the twentieth century. Moscato d'Asti "Santo Stefano" reflects the grandeur of its name: straw yellow COLOR with a fine and brilliant perlage, encloses the NOSE aromatic Muscat grapes with primary hints of honey and flowers that are combined with the sense of smell of crusty bread and yeast. At TASTE, the feeling is sweet and Particularly suitable in the kitchen in PAIRING traditional piedmontese desserts: egnog, bunet chocolate and pastries.

ORGANOLEPTIC CHARACTERISTICS AND DESCRIPTION

LOCATION OF THE VINEYARDS: Piemonte - Langhe, Santo Stefano Belbo

METHOD: Soft pressing of the must, cold maceration for 24/36 hours, it is fermented in tanks at a controlled temperature for 7 days, and then there is the second fermentation, blocked with cold. The result is microfiltered and put into bottles with sterile and isobaric method in order to maintain the natural CO2.

COLOR: Straw yellow.

SMELL: Distinctive scent with hints of primary Moscato grapes, honey, rose, lime blossom and acacia.

TASTE: Sweet, aromatic with good structure.

FOOD MATCHING: Sweets in general, especially of dried pasta. Good as an aperitif and excellent as a drink.

Alcohol: 5%

Sugar: 140 gr/l



Cup



100% Moscato
Bianco



10-12°C



Bottle in
vertical
position