

Sciandor

Moscato d'Asti DOCG

2018

VARIETIES

Moscato bianco

DESCRIPTION

A lively and soft wine that reinterprets the Piedmontese tradition of Moscato,, expressing all the typical sweet and aromatic characteristics of this varietal.

The seasonal course of this 2018 vintage was made by a high frequency of rains, which created critical aspects in the work in the vineyard. Despite these conditions, postponing the harvest period, the quality of the grapes turned out to be good with excellent tips.

Brilliant straw yellow color. The aroma is aromatic with typical Moscato scents, such as peach flowers, sage and honey. In the mouth it spreads a sweet and round taste, reminiscent of acacia honey, leaving on the finish pleasant sensations of raisins.

Dessert wine that goes well with traditional macaroons from the lower Piedmont area, hazelnut cakes and small pastries.

TECHNICAL NOTES



Fermentation: in temperature-controlled (16°C) stainless-steel tanks.



Alcohol: 5%



Suggested serving temperature: 8-10°C



First vintage produced: 2012



FORMATI DISPONIBILI:
0.375 l – 0.75 l.