

Piemonte Moscato DOC

DOC (DENOMINATION OF CONTROLLED ORIGIN)



SOIL: CALCAREOUS

HARVEST PERIOD: AUGUST – SEPTEMBER

AGING: 4 – 5 MONTHS

CHEMICAL ANALYSIS

ALCOOL: 4.50- 5.50%

SUGARS: 1.00 – 2.00 g/l

ACIDITY: 4.50 – 5.50 g/l

SULFUR: 60- 90 mg/l

FEATURE: SPARKLING CHARMAT METHOD

ORGANOLEPTIC CHARACTERISTICS:

Color: pale golden yellow with straw reflections.

Aroma: fruity, with hints of honey, sage and musk

Taste: sweet, fruity, reminiscent of the fragrance of the grapes of origin.

Serving temperature: 6 -8 ° C..

It can be kept: for 2 – 3 years.

ACCOMPANYING DISHES

perfect with dry pastries, hazelnut cake, Christmas cakes like panettone



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