



MOSCATO D'ASTI DOCG MOSCATO D'ASTI

Color	Straw yellow.
Aroma	Heady aromas typical of the varietal with an array of ripe fruit, apricot preserves and white flowers. The finish closes with citrus pulp.
Tasting profile	The intoxicating sweetness stands up to the exuberant effervescence that culminates in yellow peach overtones.
Full tasting Notes	This classic sparkling dessert wine adds joy to every occasion.
Food pairings	The classic pairing is with homemade cakes and cookies, but works equally well with medium-mature robiola cheese, and fresh and spiced cured meats.
Winemaking notes	The wine is produced using the Charmat method, which consists in natural refermentation in pressurized tanks with selected yeast. This process ensures a refined perlage and maintains the fruity aromas typical of this grape.
The story	Ruffino Moscato d'Asti is produced from grapes grown in sought-after vineyards in the Asti DOCG area, in southern Piedmont.
Production area	Piedmont.

WINEMAKING DETAILS

GRAPE VARIETIES
100% Moscato d'Asti (Ampelographic Base).

AGING
In large steel containers.

SERVING TEMPERATURE
8/10°

DID YOU KNOW?

There are many Moscato grape varieties and many styles of making wine from this versatile grape. But one Italian Moscato sets the standard: Moscato d'Asti DOCG.