

CALINI



MOSCATO D'ASTI DOCG

Winemaking

In early September, Moscato grapes are harvested and selected by hand. After dripping and refrigeration of the must, it is preserved in cooled steel tanks. Partial secondary fermentation is done at low temperature.

Tasting Notes

The color is straw-yellow with greenish hints. The fragrant scent is distinctive of Moscato grape: notes of fruit and honey. The taste is sweet, aromatic, very typical, of white fruit. The wine has a straw-yellow color with green highlights. The scent is distinctive and classically Moscato with notes of fruit and honey. The taste is sweet, fruity, and suggests white fruit.

Overall Impression

A classic Moscato d'Asti. Easy to drink, and appealing to all.

Food Pairing

All desserts

Country:	Italy
Appellation:	DOCG (Denomnazione di Origine Controllata e Garantita)
Oak:	No
Stainless Steel:	100%
Varietal:	100% Moscato
T.A.:	5.6 g/l
PH:	3.30
Tank Aging:	100% Stainless Steel
Alcohol:	5.40 %

Best Within:

2 years after vintage

Serving Temperature:

50°