

MORELLI

MOSCATO D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA
E GARANTITA



The Moscato grapes of this sweet wine come from Morelli vineyard - cru, aged 25 years, in Terzo d'Acqui - Alessandria province. The maximum yield per hectare is 8000 kg. At the beginning of September, Moscato grapes are harvested by hands and selected. After the dripping and refrigeration of the must, it is preserved in cooled steel tanks and partially re-fermented at low temperature. 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. Moscato is the conversation wine; fantastic as aperitif, with desserts, great as party-wine. Moscato d'Asti docg Morelli is elegant and fine, of extraordinary pleasantness. Serving at 3° - 5° C.