

MOSCATO D'ASTI DOCG VIGNA CAMO



DENOMINATION	Moscato d'Asti docg
COLOUR AND TYPE	white; aromatic; fizzy
VARIETAL	Moscato
PRODUCTION AREA	Camo
EXPOSURE	South
ALCOHOL CONTENT	5,50%
HARVEST TIME	Beginning of September
AGING	two months in refrigerated steel tanks
SERVING TEMPERATURE	8 °C
SERVING TEMPERATURE	Heroic Sori
VINIFICATION	Steel vats at controlled temperature; typical vinification of Moscato d'Asti.
TASTING NOTES	Brilliant golden colour, on the nose it presents aromas of white fruit, sage, candied fruit; the sip confirms the aromas by adding toasted hazelnut and peach, leaving the mouth fresh and ready for the next sip.
SUGGESTED PAIRINGS	Excellent with typical hazelnut cake and dry pastries, very interesting with blue cheeses.
MARCO'S NOTE	<i>The wine I am closest to... sentimentally and geographically.</i>



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