



SANTO

PRODUCT OF ITALY

MOSCATO D'ASTI DOCG

Origins: Piedmont, Italy

From the beautiful rolling hills in Northwest Italy, at the foot of the Alps, Piedmont is a noble wine region which has the most DOCG appellations in Italy. The home of Nebbiolo, Brachetto, and Moscato, it's rich history and commitment to quality makes it ideal for creating Santo wines.

Winemaking: Gentle pressing off the skins, cold fermentation with the Charmat method, 30 days of fining

Tasting Notes: Intense straw color, the perlage is fine and persistent, the nose is delicate and aromatic, with muted notes of sage. The palate is sweet and balanced

Alcohol: 5.5%

Total Acidity: 6 g/l

Recommended Pairings: Please serve at 60 degrees (chilled) and pair with desserts and fruit



PIEDMONT

Also, known as the kingdom of Italy, a regal region, known for its sophisticated cuisines & wines with French influence.