



Moscato d'Asti DOCG



PRODUCTION AREA The grapes come exclusively from its own vineyards, located in the municipality of Treiso

GRAPES Moscato 100%

HARVEST Manual, in boxes

VINIFICATION one month of natural fermentation in autoclave

AGEING 3 months in bottle

COLOR Straw yellow

AROMA Fresh and fragrant aroma with floral notes

TASTE Sweet, delicate, aromatic and characteristic

FOOD PAIRING Desserts and pastry

TEMPERATURE For a tasting optimal serving temperature of 6° C

Azienda Agricola Lodali Walter

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