

Saracco

SARACCO



Moscato d'Asti
DOP

REGION

Piedmont

VARIETY

100% Moscato Bianco Canelli

Vineyards are located in Municipality of Castiglione Tinella, Santo Stefano Belbo, Castagnole Lanze and Calosso. After harvesting, the bunches are gently pressed to extract the most flavourful juice from the outermost part of the grapes. The must is kept in stainless steel containers at -3°C, where it can be kept for months. When there is market demand, it is then transferred into autoclaves for temperature-controlled fermentation, microfiltered for purity and then bottled to keep the freshness and flavours intact.

TASTING NOTES

COLOUR: Straw yellow with greenish hues, fine perlage, slow fermentation index. BOUQUET: intense orange blossom, peach and thyme (the main aromas found in the grapes) TASTE: intense, elegant and lingering. The sweet sensations are well balanced with a pleasant acidity and fruity aromas typical of Muscat grapes.

FOOD PAIRINGS

PAIRS WELL WITH: ideal with pastries, cakes, fruit tarts, ice cream, biscuits. Also delicious with cheeses such as gorgonzola and in cocktails.