

Saracco

SARACCO



Moscato d'Autunno DOP

REGION

Piedmont

VARIETY

100% Moscato Bianco Canelli

Moscato d'Autunno is a blend of musts (100% of which come from Moscato Bianco Canelli grapes, grown by us), which brings all the traits of Moscato d'Asti Saracco to their full expression. The aromas, sweetness, acidity, the body, mineral notes and aftertaste come together in perfect balance.

Vineyard located in Castiglione Tinella.

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. Strong mineral notes.

FOOD PAIRINGS

PAIRS WELL WITH: ideal with dry pastas, hazelnut cakes, pastries. Tantalising aperitif with fresh fruit. It also goes well with any cuisine with a focus on spices, and with cheeses such as gorgonzola. Can also be enjoyed in cocktails.