

Scagliola Sansi



Primo Bacio Moscato d'Asti DOCG

REGION

Piemonte

VARIETY

100 % Moscato Bianco di Canelli

Exposure and altitude: 4 hectares with different exposure, elevation 1100-1300 ft ASL (350-400 m ASL).

Soil composition: Mainly limestone and clay.

Cultivation method: Guyot. 4400 vines per hectare.

Harvest: Careful selection in the vineyards and hand-harvest in mid-September.

Vinification process: Soft-pressing, clarification and fermentation for about 15 days at controlled temperature 60 F (15° C) with selected yeasts. No malolactic fermentation.

TASTING NOTES

Straw-yellow color. A Moscato with a strong and original personality, aromatic herbs bouquet (sage and rosemary). Long and persistent end, with ripe fruit flavor.

FOOD PAIRINGS

Perfect pairing with pastry and light snacks. Outstanding as an aperitif, with cold cuts and cheese.