

## Scagliola



### 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.