



## GIANFRANCO

MOSCATO d'ASTI

D.O.C.G.

*The grapes come from two prestigious areas which enhance the characteristics of this white sweet wine: Treiso and Costigliole d'Asti. Moscato d'Asti is made with grapes cultivated in vineyards with a south-eastern exposure. Freshness, sweetness and roundness are the main features of this wine, which is the best choice with desserts.*

### THE WINE

Pale straw yellow. Delicate and fresh perfume, with notes of yellow peach, citrus fruits, sage and orange blossoms. In the mouth it is sweet, round, with mineral notes.

### THE GRAPES

VINES: Moscato

EXPOSURE: Communes of Treiso and Costigliole d'Asti, vineyards with south-eastern exposure.

SOIL: Clay and limestone with white-greyish marls in Treiso, clay and sand in Costigliole d'Asti.

PAIRINGS: Moscato d'Asti is perfect with desserts, pastries, cakes and jam tarts.

Serving temperature: 4-5°C.