



MALGRA'

Moscato d'Asti DOCG

In Piedmont, moscato is the traditional wine of the family, and is particularly adapted for the end of the meal. The slow fermentation at a controlled temperature, interrupted when the must reaches 5.5% alcohol, produces a wine that best expresses its aromas, freshness, and the characteristic notes of its grape variety of origin.

GRAPE: moscato bianco

YIELD PER HECTARE: 100 q.

AGING: 3 months in stainless steel tanks

COLOR: straw yellow, with typical golden reflections

AROMA: fresh, with typical notes of white flowers, lemon, sage, and ginger

TASTE: sweet, fresh, elegant, and perfectly balanced sugars and acidity

PAIRINGS: generally sweets, but also cheeses and savory snacks

AZIENDA VITIVINICOLA MALGRÀ

Via Nizza, 12 -14046 Mombaruzzo (AT)

Tel +39 0173.619119 - Fax +39 0173.619931

info@malgra.it

WWW.MALGRA.IT