



SANT'ANNA  
DEI BRICCHETTI

## MOSCATO D'ASTI D.O.C.G.

**Aromatic and fresh, ideal for celebrating. A tale from ancient times and a white wine deeply rooted in the Asti territory.**

Grape: 100% moscato

Vine training system: Espalier with Guyot pruning

Harvest: By hand during the first ten days of September

Winemaking: After a gentle pressing of the grapes and a brief, cold decanting, fermentation takes place in stainless steel autoclaves at 15° - 16° C until it reaches 5% alcohol level, at which point the fermentation is interrupted with cooling

Alcohol content: 5%

Color: Delicate straw yellow with golden hues

Perlage: Fine and persistent

Aroma: Classic aroma of the grape variety, with delicate notes of sage

Taste: Sapid, fresh, with a pleasant balance between sugar and acidity

Food pairings: Hazelnut cake, fruit cakes, and peaches baked with amaretto cookies

Serving temperature: 8° - 10° C

