



CASA GRENGHE

San Damiano d'Asti



Moscato d'Asti

Denomination: Moscato d'Asti DOCG

Grape Variety: Moscato Bianco

Production Area: Piedmont, Province of Asti

Vinification: Immediately after hand-harvesting, the grapes are gently pressed and the must is clarified through fining and filtration. It is then stored in refrigerated tanks until the sparkling process in autoclave, where fermentation, carried out at controlled temperature with selected yeasts, produces a lively, fresh wine.

Serving Temperature: 6–8°C (43–46°F)

Color: Exhibits a bright straw yellow, enriched with delicate golden reflections. Its brilliance and lightness anticipate the elegance and freshness found on the palate.

Aroma: Offers an intense and immediately recognizable bouquet, with fresh orange blossom and subtle hints of sage. The combination of floral and lightly aromatic notes creates harmony and refinement.

Palate: Soft, sweet but never cloying. The light, enveloping structure is balanced by fresh acidity, perfectly complementing the natural sugar content. The palate reflects the same floral notes perceived on the nose, finishing harmoniously, delicately, and with pleasant persistence.

Food Pairing: Ideal with delicate desserts, dry pastries, fruit tarts, or fresh fruit. Perfect for refined social gatherings and celebratory moments.

Additional Notes: Moscato d'Asti DOCG is best enjoyed young, to fully appreciate its freshness and aromatic expression. Also pairs wonderfully with fresh or mild blue cheeses, offering a balanced sweet-salty contrast.

Fine Wines of Monferrato