

BERSANO

SWEET



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

VARIETY Moscato Bianco

PRODUCTION AREA Nizza Monferrato, Incisa Scapaccino, Mombaruzzo - AT

SOIL Calcareous clay

HARVEST Late August and early September

VINIFICATION Manual harvest of the best bunches, soft pressing of the grapes and preservation of the must at zero degrees in time for fermentation in autoclave and subsequent bottling

ALCOHOL CONTENT 5.5% abv

SENSORY NOTES Straw yellow with light golden reflections.

Intense and fragrant aromas that characterize the grapes, with hints of peach, sage and lemon over floral notes of acacia flowers. Sweet and intense flavor with a finely composed aftertaste, highly elegant, remarkably fresh and pleasantly fizzy

RECOMMENDED PAIRING An ideal dessert wine, excellent with traditional sweets (panettone, pandoro colomba), cookies, pies, pastries, baked cakes, panna cotta, custard and torrone. Perfect with fruit, fresh or in syrup. Serve with cold cuts, spicy or aged cheeses for an unusual and surprising contrast of flavor

SERVING TEMPERATURE 6/8° C

LONGEVITY Drink young

SIZE 75 cl.

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