



ALESSANDRO RIVETTO

MOSCATO D'ASTI

DOCG



TOWNSHIPS: Alba, Acqui Terme and Strevi

GRAPE VARIETY: 100% moscato

HARVEST: Manually

WINE MAKING: Fermentation in stainless steel autoclaves at low temperatures until it reaches 5-5.5° alcohol, then cold temperatures are used to halt fermentation and the wine is sterile bottled.

CHARACTERISTICS: The wine is straw-yellow with golden reflections. It has a fine, lively, and persistent perlage. Its intensely aromatic bouquet recalls the typical aroma of its grapes, which is fruity and delicate. Notes of white peach and ripe apricot, it has a harmonic and sweet flavor with the right balance between acidic and sweet.

PAIRINGS: This is the par excellence dessert wine, very versatile, and it pairs well with a large variety of desserts, ice cream, fresh fruit, and baked goods.

SERVING TEMPERATURE: 8 - 10 °C

AZ. AGR. ALESSANDRO RIVETTO

Fraz. Annunziata Loc. Ciotto, 53/B - LA MORRA (CUNEO)

info@alessandrorivetto.it

www.alessandrorivetto.it