SARACCO

Moscato d'Asti D.O.P

Area of Production: Castiglione Tinella –Piedmont - Italy

Varietal: 100% Moscato d'Asti

Alcohol: 6%

Wine Notes: Lightly sparkling aromatic wine. Aromas of peach, apricot, lemon peel and white flowers. Complex, good body with balance between sweetness and acidity, nice persistency.

Wine Making Techniques: Grapes are gently pressed and the juice is held at cold temperature (38F˚). Fermentation takes place in special pressurized tanks: after approximately one week of fermentation the wine is chilled and fermentation stops. The wine then goes through sterile filtration and is bottled cold. The residual sugar in the Moscato is about 140 grams per liter.

Recommended Food: A natural match with Moscato is dessert. Surprisingly whether it is Indian or Asian, Thai or other ethnic spicy dish, Saracco Moscato with its low alcohol content, reduces the effects of oils which make spicy foods hot.

Reviews:
92 pts Jamessuckling.com - 2019 vintage
92 pts BTI - 2019 vintage
95 pts BTI - 2018 vintage
94 pts Vinous - 2018 vintage
93 pts Wine Enthusiast - 2018 vintage
91 pts Wine Advocate - 2018 vintage
93 pts Vinous - 2017 vintage
95 pts BTI - 2017 vintage
93 pts JamesSuckling.com - 2017 vintage
92 pts Wine Enthusiast - 2017 vintage – "Editors Choice"
92 pts Wine Advocate - 2017 vintage

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