Piedmont, Italy

Serralunga & Alba

M A S S O L I N O MOSCATO D'ASTI DOCG



Bright straw yellow, with fine and persistent perlage; it maintains limited pressure, as recommended by the tradition of this wine.

Expansive and enveloping, but not too sweet; the typical aroma of Moscato grapes is naturally prevalent and it has a very long and delicious finish. It is best to serve it at temperatures between 9-10°C.

Distributed by Elite Wines®

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