

OCEANO PINK MOSCATO

ENJOY THE FRESHNESS OF MOSCATO



PRODUCTION AREA: CANELLI (ASTI),
PIEDMONT.

VARIETY: MOSCATO.

VINIFICATION: SOFT PRESSING OF THE
WHOLE GRAPE WITH MEMBRANE
PRESSES. STATIC CLARIFICATION AT
LOW TEMPERATURES AND THEN
FILTRATION AND CONSERVATION OF THE
MUST IN TEMPERATURE CONTROLLED
TANKS AT ZERO DEGREES.
SECONDARY FERMENTATION OF
RESIDUAL SUGARS IN AUTOCLAVES
(PRESSURIZED TANKS).

CHARACTERISTICS: PALE PINK
COLOR (PROVENCAL STYLE).
PLEASANTLY SWEET AND FRAGRANT
AROMAS OF PEACH, ORANGE BLOSSOMS
AND ACACIA
FLOWERS, WITH HINTS OF SAGE AND
CITRUS FRUITS.
THE WINE DELIVERS A PLEASANTLY
SWEET TASTE WITH FLAVORS OF FRESH
WHITE STONE FRUIT LINGERING ON THE
PALATE.

PAIRINGS: MOSCATO LOW ALCOHOL
MAKES FOR A VERY VERSATILE FOOD
COMPANION. IT PAIRS PARTICULARLY
WELL WITH ALMOST ANY TYPE OF
DESSERT. A CLASSIC PAIRING IN ITALY IS
WITH PROSCIUTTO, FIGS AND MELON.
THIS WINE ALSO GOES WELL WITH SPICY
ASIAN FOODS.

ALCOHOL CONTENT: 5,5% VOL.

SERVING TEMPERATURE: 10 - 11 °C