

ABBAZIA ZOE

MOSCATO D'ASTI DOCG



PRODUCT

Category: Sweet white DOCG wine

Main grapes: Moscato white

Vinification: White vinification. Alcoholic fermentation in closed tank at controlled temperature 12-18°C with for a total of 10-15 days.

Ageing: aged in steel tanks only

Picking: 100% by hand

Soil: calcareous marls, sandstones, clays, and sandy deposits

Product origin: Italy - 51 municipalities in Piedmont, located across the provinces of Asti, Cuneo, and Alessandria.

SENSORY EVALUATION

Colour: Straw pale yellow with golden highlights

Nose: Typical characteristic of Moscato grapes, with apricot and peach notes

Taste: Typical of the Moscato fresh grapes, sweet with refreshing aftertaste

STORAGE CONDITION AND ADDITIONAL INFORMATION

Storage: Keep vertically. Do not age, drink it young.

Pairs: Ideal with sweets, desserts, fruits, and pastries. Perfect with hazelnut cakes. Thanks to its low alcohol level it is easy to drink and ideal for all day long

Serving Temperature: 8-10°C. Serving at this temperature allows the wine to express its full aromatic complexity and balance on the palate

Recommended Glass: Moscato d'Asti DOCG is best enjoyed in a tulip-shaped glass, as it preserves the bubbles and enhances the fruity and floral aromas.

Net cont.	Alcohol vol.	Sugar gr/l	Total acidity gr/l	Bottle weight	Custom code	Bottle Bar code
750 ml	5.5%	95-115	5-7	1,34 kg	22042138	8001592005925