



*Figli Luigi Oddero*

## MOSCATO D'ASTI docg



**GRAPE VARIETY:** 100% Moscato Bianco

**VINEYARD SITE:** in the town of Trezzo Tinella, at about 300 meters above sea level.

**MINIMUM ALCOHOLIC CONTENT:** 5,5% vol.

**WINEMAKING:** natural fermentation in autoclave for one month to achieve a full and persistent mousse.

**COLOR:** light yellow-colored with a green tinge. A fine perlage.

**AROMAS:** fragrant and fresh, with notes of orange blossom, lychee, gardenia and aromatic herbs such as lemon balm.

**FLAVOURS:** the palate is consistent with the nose, sparkling with a slight acidity, fresh and savoury with a mentholated and sage aftertaste. The true flavor of grape juice.

**ORGANOLEPTIC PROPERTIES:** freshness, fragrance and fine perlage.

**FOOD PAIRING:** as this wine comes from the same production area as Langhe hazelnuts, it pairs wonderfully with traditional local hazelnut biscuits and cakes. In summertime, it is excellent with peach and strawberry fruit salads.