



MOSCATO D'ASTI D.O.C.G. - MURAY



It is the expression of the landscape from which it comes: fresh as the air of the Langhe and sweet as their hillsides. Muray, from Piemontese "Mulberries" (Mu) "Rare" (Ray) represents the choice of an old peasant wisdom that in the days when the cultivation of mulberry trees was widespread, in our land had preferred to implant the Moscato for a very simple reason: it grew well! It has straw yellow COLOR and its typical PERFUME made by aromatic scents of Moscato grape, floral reminiscent of linden blossom, rose and acacia and it is distinguished by a particular sweet TASTE, thanks to its natural acidity makes pleasant, fresh and not cloying.

The occasions for its consumption are many: from the classic PAIRING with pastries, cakes and desserts in general, to the most modern taste associations: served with cheeses, meats and spicy dishes of various ethnic cuisines.

ORGANOLEPTIC CHARACTERISTICS AND DESCRIPTION

LOCATION OF THE VINEYARDS: Piemonte - Langhe, Comune di Santo Stefano Belbo

METHOD: After a soft pressing of the must, there is a cold maceration for 24/36 hours, then it is fermented in tanks at a controlled temperature for 7 days, after which the fermentation is blocked with cold; the wine is then microfiltered and put into bottles with a sterile and isobaric method for maintaining the natural CO₂.

COLOR: Straw yellow.

SMELL: Distinctive smell with hints of Muscat grape, honey, rose, lime blossom and acacia.

TASTE: Sweet, aromatic with good structure.

FOOD MATCHING: Sweets in general, especially of dried pasta. Good as an aperitif and excellent as a drink.

Alcohol: 5% **Sugar:** 130 gr/l



100% Moscato
Bianco di Canelli



Bottle in
vertical
position