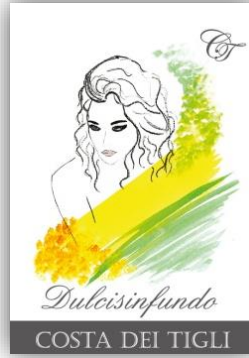


Dulcisinfundo



Last days of summer, the sun is still warm and a pleasant scent of ripe grapes burst in the air. Bees hunt the last flowers, while a group of children play hide-and-seek in the vineyard. Dulcisinfundo, the harvest begins.

Variety: 100% Moscato

Vineyards: located in Costigliole d'Asti are about 20 years old. Manual harvest.

VINIFICATION

Carefully chosen grapes are sent straight to the winery. Soft pressing process yields a must that is then cooled and filtered.

AGEING

Due to its nature it is best enjoyed young to appreciate its fresh and fruity flavour.

TASTING

Brilliant straw yellow with delicate pale green reflexes. Pleasantly sparkling, its perlage forms a sea of delicate bubbles in the glass. Aromatic, flowery and fruity bouquet. This sweet white wine presents a low alcoholic strength, correct crisp taste and a long-lasting juicy aroma.

ALCOHOL CONTENT: 5 % by volume

FOOD PAIRINGS AND SERVING SUGGESTIONS

Best served at about 8°C. It's the perfect dessert wine to drink with pastries, cakes and tarts