



RICOSSA

ANTICA CASA

MOSCATO D'ASTI DOCG



Moscato bianco



Piedmont



Calcareous clayey soil which are perfect for the production of wine, giving complex aromas.



Fermentation takes place in stainless steel vats at controlled temperatures with microfiltration.



Medium straw color with matching highlights. The nose is aromatic with fruity notes of citrus as well as floral aromas like rose and orange blossom. The palate is pleasantly sweet and long lasting.



Enjoy this wine with your favorite dessert. From baked pastries to fresh cream filled sweets. Serve chilled at 43-46°F.

Alcohol: 5.0% | RS: 113 g/L | TA: 5.5 g/L

UPC# 8 51241 00294 6
12pk/750ml

