



RUFFINO

DAL 1877

MOSCATO D'ASTI DOCG



VINTAGE: 2016

VARIETAL COMPOSITION:

100% White Moscato

VINEYARDS:

Grape sourcing: Our Moscato d'Asti is crafted from grapes grown in highly sought after vineyards located in the Asti DOCG region, an area in the southern part of Piedmont, Italy.

VINIFICATION AND AGING:

Harvest: The 2016 harvest took place in mid-September.

Fermentation: The grapes were de-stemmed and gently pressed. To preserve the freshness and aromas typical of the Moscato varietal, before bottling, the wine underwent a fermentation that transforms part of the remaining sugar into refined bubbles. Fermentation was then interrupted by lowering the temperature until it reached 32°F to preserve its sweet character.

Alcohol content: 6%

SENSORY PROPERTIES:

Color: Bright straw yellow

Aroma: The bouquet is very fragrant and displays aromas characteristic of the Moscato varietal. Hints of acacia, elderberry, wisteria, and citrus fruit give way to distinct notes of peach, orange blossom, and sage.

Tasting profile: The wine delivers a pleasantly sweet taste, perfectly tempered by the freshness offered by its refined bubbles. Flavors of sage and fresh white stone fruit linger on the palate.

FIRST YEAR OF PRODUCTION: 2011

SERVING SUGGESTIONS:

Serving temperature: 46°F to 50°F

Serving glass: Moscato d'Asti is ideally served in a high-stemmed, tulip-shaped glass. This shape allows the wine to touch the tip of the tongue first, where sweetness is primarily perceived, and then distributes the wine over the entire tongue.

Pairings: Moscato d'Asti is delicious on its own or with desserts like panettone, cheese cake, and fruit tarts. This versatile wine is also an excellent pairing with fresh fruit salads, bread and salami, and figs or melon.



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