## VALAMASCA Moscato d'Asti DOCG 2022



## White wine from Italy

Producer and bottler: Vinchio Vaglio - Regione San Pancrazio 1 - 14040 Vinchio (AT) - Italia - +39

0141 950903

Quality Designation: Denominazione di Origine Controllata e Garantita (DOCG)

Grape: 100% Moscato Bianco.

Sensory characteristics: The first thing you notice is the fine and persistent formation of bubbles, which gives this dessert wine a sensational effervescence. The Valamasca has a fruity nose with floral notes and scents of peach syrup, sage, and light citrus aromas. On the palate, this white wine is well balanced between freshness and sweetness, savoury and perfectly reflects the sensations of the nose.

Colour: Pale straw yellow.

Alcohol content: 5.5 % Vol.

Closure type: Pressed cork (DIAM).

How to serve: This wine pairs ideally with nut cakes, sweet Italian pastries, and fruity desserts such as fruit tarts, fruit cakes, sorbets, and fruit salads. It also complements light appetizers like spring rolls, summer rolls, Caprese salad, and salads with fresh fruits and nuts exceptionally well. Furthermore, it serves as an excellent accompaniment to Asian dishes such as Thai curries, sweet and sour dishes, and spicy dishes with fruity undertones. Additionally, it provides a great contrast to savoury cheeses like Parmesan or Pecorino and serves as a top-notch aperitif wine.

Recommended serving temperature: Between 6 and 8°C.

Allergens: Contains sulphites.

## Imprint:

MOSCATO

VALAMASCA

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