

MALGRÀ

ASTI DOCG

Moscato grapes are connected to the viticultural history of southern Piedmont, where they have always found their ideal microclimate to produce a unique, sparkling wine. This wine's slow fermentation and controlled temperature help this spumante, with its moderate alcohol amount (around 7%), maintain its fresh, fragrant, and aromatic characteristics intact, which are so typical of the moscato grape.

GRAPE: moscato bianco.

AGING: 3 months in autoclaves.

COLOR: straw yellow, with typical golden reflections, a compact effervescence, and beautiful pérlage.

AROMA: delicate yet intense, with notes of must, white flowers, lemon, and sage.

TASTE: unmistakably fresh and sweet, incredible pleasing and balanced.

PAIRINGS: well-adapted for aperitif and paired with desserts and fruit at the end of the meal.



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