



MALGRÀ

MOSCATO D'ASTI DOCG "CUGNEXIO"

Piedmont's moscato grapes are testimony to a centuries-old history, and those of the "Cugnexio" vineyard always produce a wine of top quality. Its slow fermentation, done at low temperatures and interrupted once the must reaches 5.5% alcohol, produces a wine that best expresses its aromas, freshness, and the characteristics of its grape of origin.

GRAPE: moscato bianco.

AGING: 3 months in stainless steel tanks.

COLOR: straw yellow, with typical golden reflections.

AROMA: typical notes of white flowers, lemon, sage, and ginger.

TASTE: sweet, fresh, elegant, and perfectly balanced sugars and acidity.

PAIRINGS: generally best with dessert, but also pairs well with cheeses and savory snacks.

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