

Azienda Agricola CRIOLIN

Moscato d'Asti DOCG Magnum



Colour : Straw yellow

Aroma : Moscato grape aroma with floral scent

Taste : Sweet, with a delicate and persistent aroma

Ancient vineyard, brought to Italy by the Greeks and the Romans. In Piedmont arrives around 1300. Its name comes from “muscum” (moss) for the intense scents and its particular aroma.

Originally dry, was Gian Battista Croce - a jeweler to the SAR court - to give sweetness and vivacity to this wine, experiencing a rudimentary refrigeration technique that us wooden barrels immersed in the cold water of a stream.

“Our moscato” comes from the vineyards of properties located on the hills of Castiglione Tinella, in a magnificent areal microclimate that returns full and exalt the characteristics of this variety is sometimes snubbed for its delicacy and often called “wine for women”.

In fact we are talking about one of the most characteristic of Piedmont DOCG wine growing, a wine with an inimitable delicate and intense aroma reminiscent of wisteria, the lime tree, but also fishing, with hints of sage and orange blossom. We are proud to produce an elegant Muscat, the particular substance, just petillant, sweet but not cloying, balanced, which is surprising for its continuity.

Serve cold, at 8/10 °C, in large shallow bowls and to exalt the aromas that will delight the nose and palate.

Available in the traditional Burgundy lt 0.75 with a cardboard box for gift.

**© Azienda agricola Criolin di Claudio Canavero p.i. 01480500055
Via Rorisso N. 13 - 14054 Castagnole Lanze - Italia - Tel.: +39 339 8020005**