

# RUFFINO

DAL 1877

## MOSCATO D'ASTI: ASTI DOCG

**VINTAGE:** 2015

**GRAPE VARIETY:** 100% Moscato Bianco

### VINEYARDS:

Ruffino Moscato d'Asti has been produced from grapes grown in highly sought after vineyards located in the Asti DOCG region, primarily in the Roero, Monferrato, and Langhe regions in southern Piedmont.

### VINIFICATION AND AGING:

After harvest took place in mid-September, the grapes were destemmed and gently pressed. In order to preserve the freshness and aromas typical of the Moscato varietal, the wine underwent a fermentation before bottling that transforms a portion of the sugar into alcohol and refined bubbles. The fermentation was then interrupted by lowering the temperature until it reached 32°F (0°C), in order to preserve the natural sweet characteristic of Moscato wine.

**Alcohol content:** 6% by vol.

### TASTING NOTES:

**Color:** Bright straw yellow

**Aroma:** The bouquet is very fragrant and displays aromas characteristic of the Moscato varietal. Hints of sage and citrus fruit give way to distinct notes of peach and orange blossoms.

**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.

### PAIRING SUGGESTIONS:

**Serving temperature:** 46°–50°F (8°–10°C)

**Serving glass:** Moscato d'Asti is ideally served in a high-stemmed, tulip-shaped goblet. As sweetness is perceived most prominently on the tip of the tongue, this type of glass allows the wine to be pleasantly distributed over the entire palate.

**Pairings:** Moscato d'Asti's low alcohol makes for a very versatile food companion. It pairs particularly well with almost any type of dessert. In Italy, a classic Moscato pairing is fresh bread, salami, figs, and melon. It also tastes wonderful with spicy Asian foods.

