

# IL GIAJ

## MOSCATO D'ASTI DOCG

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Pearl of Piedmont. Where else in the wine world is there such a fragrant and versatile sweet wine, so simple yet so noble? Poured into its typical glass, it captivates for its clear, brilliant straw yellow color and creamy, ephemeral foam. The bouquet is aromatic and intense, recalling the white pulp of peaches, the sprig of sage, chamomile and the scents of flowers in spring. When tasted, it gives delicately sweet sensations, never sickening, well-balanced by fresh, savory and long-lasting veins endowed with good persistence. Ideal with cakes and spoon desserts, it will properly pair with the desserts on your table.

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**Variety:** Moscato 100%

**Production Area:** Castiglione Tinella, Cuneo

**Soil:** Clayey, calcareous, sandy

**Vine training:** Guyot

**Yield:** 5 tons/hectare

**Age of the vineyards:** An average of 10 years

**Alcoholic fermentation:** In pressurized tanks according to the Charmat method

**Color:** Pale straw yellow with slightly green reflections.

**Aroma:** Intense, persistent, fragrant bouquet. Floral hints of peach and honey accompany the characteristic aroma.

**Flavor:** Sweet taste, fresh for its acidity, lively in the mouth, never sickening.

**Food pairing:** A wine for hundreds of occasions, also suitable as a refreshing drink due to its low alcohol content, which stands out with all sorts of dessert, from small pastries to the typical hazelnut cakes and bakery products.

**Serving temperature:** Served at around 6-7°C

