

**PWS**  
Premium Wine  
*Selection*

# Moscato d'Asti Fiorita

-Cantine Gemma-

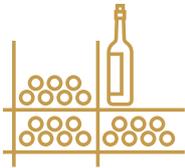


Italy  
Piedmont  
Cuneo



## VINIFICATION

Soft pressing of the grapes, followed by clarification and filtration of the must, which is then fermented at low temperatures in an autoclave to preserve fresh and fruity aromas.



## AGEING

Once the vinification process is complete, the wine is refined in an autoclave.



Straw yellow color, slightly golden.



## TASTING NOTES



Sweet aromas of rose, peach, apple and pineapple, wrapped in a note of honey immediately taken up by the fresh vegetal return of sage.



## CLASSIFICATION

D.O.C.G.

## WINE TYPE

White

## ALC./VOL.

5,5%



## GRAPE VARIETIES

Moscato

## AGRICULTURAL SYSTEM

In organic conversion



On the palate the carbon dioxide develops delicately and creamily, stimulating the taste together with the fresh acidity and the fragrant citrus hint.