

Piedmont, Italy

Serralunga d'Alba

MASSOLINO MOSCATO D'ASTI DOCG



Expansive and enveloping, but not too sweet; the typical aroma of Moscato grapes is naturally prevalent and it has a very long and delicious finish. It is best to serve it at temperatures between 9-10°C (48°-50°F).

Distributed by Elite Wines®

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