



**Villa M**  
**Moscato grapes**

**Varietal Composition:** 100% Moscato

**Harvest:** end of August

**Vineyard:** Piemonte, Monferrato

**Maceration:** no

**MLF:** no

**Ageing:** in stainless steel before fermentation

**Chemical Analysis**

Alcohol: 5%

Total Acidity: 5,30g/l.

Sugars.: 130 g/l.



**Winemaking**

Moscato grapes for Villa M are hand picked and rapidly carried to the cellar to be pressed immediately. Right after the pressing, the must undergoes the natural process of cold clearing and then is placed into the refrigerated cells, where it is kept at low temperature until the preparation and bottling. After a few weeks/month, depending on the need, the fermentation is started at 16-18°C, when 5% alcoholic degree is achieved, fermentation is stopped through sterile filtering.

**Tasting Notes**

Distinctly aromatic scents that recall the Moscato grape, with the evolution it can develop more complex notes ranging from floral, acacia honey and sage.

Fresh and fragrant flavor that balances very well the sweetness.

Food pairings: excellent as a very natural "social" drink. Perfect as an aperitif or after-meal, or at poolside.

Villa M is easily combined with fresh fruit, for example with strawberries.

Excellent with a wide range of desserts, but also intriguing with sweet or savory snacks.