

SENSI

FAMILY OF WINEMAKERS SINCE 1890

MOSCATO D'ASTI DOLCEVITA DOCG

This wine was produced in Monferrato and in the Langs region already in the 13th century. The same cultivation of the Moscato vineyards, the most diffused in the Piedmont area, is very ancient; written documentation can be found in the Statutes of the Comune di Cannelli of 1200.

The Moscato d'Asti DOCG is served in small chalices for sparkling wines. It is best served a year after being bottled, preferably in the first months following vintage, in order to be able to maintain the fragrance of the fruit.

It is well accompanied by baked cakes and by leavened cakes which are not so dense, and especially fruit based cakes, such as the zabaione (eggflip), baked cream and cakes typical of the Piedmont area which are rich in cream.

