

CERETTO, PIEDMONT, ITALY

MENTZENDORFF  
*wine shippers since*  
1858

# CERETTO MOSCATO D'ASTI DOCG

# CERETTO

## DETAILS OF PRODUCTION

A joint venture between the Ceretto family and Vignaioli di Santo Stefano, this Moscato d'Asti gets its characteristic effervescence through a second, temperature-controlled fermentation in tank, which is stopped when the wine reaches 5% alcohol. The Moscato Bianco grapes used for this wine are all harvested by hand from the Santo Stefano Belbo, Canelli, and Calosso areas. It is vinified exclusively in steel tanks.

## TASTING NOTES

This Moscato d'Asti is pale yellow in color with a characteristic and intense nose of sweet melons, orange blossoms, jasmine, and honeysuckle. On the palate, the sweet melon, pear, and floral flavors are balanced by low alcohol and refreshing acidity never too high, but that gives the product a pleasant freshness..

## HOW TO SERVE

While this makes for an exquisite cocktail, it also pairs well with a handful of Piedmont's famed roasted hazelnuts.

**VINTAGE**  
2021

**STYLE**  
Sparkling

**BLEND OF GRAPES**  
100% Moscato

**WINEMAKER**  
Alessandro Ceretto

**ALCOHOL**  
5.5%

