

**MOSTO BIANCO PARZIALMENTE
FERMENTATO
WHITE AROMATIC SWEET WINE**

MAGIA D'AUTUNNO

APPELLATION: partially fermented
white must

GRAPE VARIETY: 100% Moscato

ALCOHOL CONTENT: 5% VOL.

TASTING TEMPERATURE: 8° C

TECHNICAL NOTES:

White sweet wine obtained from Moscato's grapes. Moscato is the most cultivated white grape variety in Piedmont.

Magia d'Autunno is an aromatic, slightly sparkling white wine with an alcohol content of only 5 degrees.

The color is pale straw yellow and its bubbles are fine and persistent.

The scent is intense and floral.

On the palate, its sweetness recalls fruit such as peaches and apricots and floral aromas such as linden and acacia.

FOOD MATCHES:

With all types of desserts, also excellent as an aperitif or with savory and spicy Indian dishes.

