Wijnfiche

Tacchino | Moscato d'Asti DOC Italy — 2025

Domain

Tacchino

Monferrato is traditionally a famous wine region, in the Piedmont in Italy, where the vineyards cover the hills like a blanket. The Tacchino winery (around 25 hectares, half of which are planted with vines) is in the heart of this green area. The domain has the shape of a natural amphitheater, which protects the vineyards against the cold northern wind from the Alps. The southern location of the vineyards, the 'white' lime-rich soil, the relatively low production per hectare and the traditional way of harvesting are among other things the secret of these high-quality wines.

Vinification

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Taste

In the nose fresh and fruity, with aromas of wild flowers, thyme, oregano and honey. In the mouth a very refreshing moscato with a medium body and a nice tingling sensation. Sweet and sour are perfectly balanced.

Food pairing

Desserts | Summer fruit salad | Melon

General information

Type: Sparkling wine
Grape varieties: Moscato bianco di Canelli
Viticulture: Traditional
Storage (years): + 1-2
Serving temperature: 5-7 °C
Taste profile: Sweet

