

Macario I Vigneti

Moscato D'Asti

Pale straw yellow color with fine and persistent bubbles. The bouquet is fresh and fruity with hints of acacia flowers and lime. On the palate the sweetness from notes of pear and honeysuckle are deliciously balanced by the lively acidity.

Moscato 100%

92 Pts Wine Enthusiast

Appellation	Moscato D'Asti D.O.C.G.
Vineyard	Sunny hillside vineyards composed of calcareous clay soils.
Vinification	After hand-harvesting, typically in the first ten days of September, a soft pressing of the grapes follows. The must is stored in steel tanks where the cold-technology stops fermentation, while preserving the bouquet and typical aromas of Moscato.
Pairing	Delicious as an aperitif, or paired with patisserie or fruit or vanilla based desserts.
Serving	Serve chilled at 42-46˚ F.

Four generations of the Macario family have lovingly cultivated their vines in the hills of Monferrato for over one hundred years. Currently, Giovanna Macario grows the estate wines alongside her mother and daughter, displaying their deep dedication to family, tradition and respect for the vineyards. Fresh, generous and balanced, their wines honor the typicity of their site with traditional Piemonte varietals.