



MUSAE

MONFERRATO BIANCO D.O.C.

A white wine with great personality, obtained from the vinification of Sauvignon Blanc, of which we have three different clones in our vineyards. Together, these grapes create a product that is unique in terms of its aromatic power and excellence and its richness of flavour, given by a soil rich in sodium-magnesium and potassium.

Its minerality and tanginess makes it very complex and at the same time versatile for dishes with different flavours. Serve at 10°-12°C.

Appellation

Monferrato D.O.C. Bianco

Production Area

Montemagno (Asti) - Monferrato
Variety: 100% Sauvignon Blanc

Colours / Highlights

Straw-yellow with clear green highlights.

Fragrance

Intense, with delicate notes of white flowers, acacia and hawthorn, touches of citrus, pear and grapefruit blossoms, and a light lingering aroma.

Palate

The mouthfeel is fresh, with a delicate fruity tang, with great minerality and the right balance of retronasal olfaction, and great aromatic persistence.

Alcohol content

14% vol.

Sulphur Dioxide's rate

VALORITALIA awarded by the ACCREDIA certification body, attesting to a total of 98 mg/l SO₂.

