

Col dei Venti

Comète Moscato d'Asti DOCG

The Moscato grapes used to make this wine are sourced from vineyards located in the region of Castiglione Tinella in Piemonte. The grapes are softly pressed and the juice is then fermented in a temperature-controlled environment.

Grape varieties Moscato Bianco di Canelli

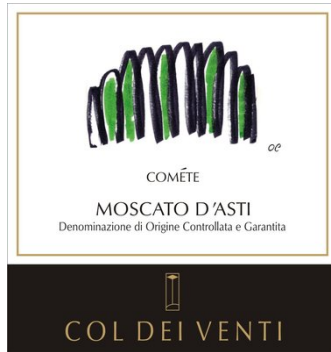
Altitude 250-270m ASL

Soil Calcareous marl

Alcohol 5.5%

Tasting notes

This wine is a pale yellow color with a rich bouquet of acacia flowers, daisies and sage. In the mouth it is well-balanced, fresh and very pleasing with a hint of delicate sweetness and light, frothy bubbles. Serve chilled with fresh cheeses or at the end of a meal with dessert.



Banville
Wine Merchants



Organic www.banvillewine.com

Col dei Venti

Comète Moscato d'Asti DOCG

The Moscato grapes used to make this wine are sourced from vineyards located in the region of Castiglione Tinella in Piemonte. The grapes are softly pressed and the juice is then fermented in a temperature-controlled environment.

Grape varieties Moscato Bianco di Canelli

Altitude 250-270m ASL

Soil Calcareous marl

Alcohol 5.5%

Tasting notes

This wine is a pale yellow color with a rich bouquet of acacia flowers, daisies and sage. In the mouth it is well-balanced, fresh and very pleasing with a hint of delicate sweetness and light, frothy bubbles. Serve chilled with fresh cheeses or at the end of a meal with dessert.



Banville
Wine Merchants



Organic www.banvillewine.com

Col dei Venti

Comète Moscato d'Asti DOCG

The Moscato grapes used to make this wine are sourced from vineyards located in the region of Castiglione Tinella in Piemonte. The grapes are softly pressed and the juice is then fermented in a temperature-controlled environment.

Grape varieties Moscato Bianco di Canelli

Altitude 250-270m ASL

Soil Calcareous marl

Alcohol 5.5%

Tasting notes

This wine is a pale yellow color with a rich bouquet of acacia flowers, daisies and sage. In the mouth it is well-balanced, fresh and very pleasing with a hint of delicate sweetness and light, frothy bubbles. Serve chilled with fresh cheeses or at the end of a meal with dessert.



Banville
Wine Merchants



Organic www.banvillewine.com

Col dei Venti

Comète Moscato d'Asti DOCG

The Moscato grapes used to make this wine are sourced from vineyards located in the region of Castiglione Tinella in Piemonte. The grapes are softly pressed and the juice is then fermented in a temperature-controlled environment.

Grape varieties Moscato Bianco di Canelli

Altitude 250-270m ASL

Soil Calcareous marl

Alcohol 5.5%

Tasting notes

This wine is a pale yellow color with a rich bouquet of acacia flowers, daisies and sage. In the mouth it is well-balanced, fresh and very pleasing with a hint of delicate sweetness and light, frothy bubbles. Serve chilled with fresh cheeses or at the end of a meal with dessert.



Banville
Wine Merchants



Organic www.banvillewine.com