



SEGNANA **MOSCATO**

It is obtained from the pomace of Moscato (Muscat) grapes. Delicate and skilful distilling succeeds in transferring in an exemplary manner the intense aromas that are typical of the grape variety of origin. Maturation in stainless steel for at least a year makes this product particularly mellow.

Enjoy it cool, at a temperature of 12-14°C (54-57°F), in a tulip-shaped glass.

42% vol.