

# Dulcis

## San Silvestro Moscato D'Asti

### THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Asti

CEPAGE: 100% Moscato Canneli

WINEMAKING: Manual selective harvest; soft pressing; storage at zero degrees; fermentation in pressurized tanks

### THE STORY

Election, investment and innovation: these are just some of the keywords that characterize SAN SILVESTRO, whose story starts in 1871, when Giovanni Sartirano begins to produce and sell its wines in the Langhe region. A tradition that has been passed down for four generations till today. San Silvestro deeply identifies with Piedmont, actually it works with traditional varieties such as Barbera, Nebbiolo, Dolcetto, Grignolino, Arneis, Cortese and Moscato. Coherent to this approach, it invest in native vines, such as the Favorita and Nas-cëtta from Novello.

Dulcis represents the line of "sweet wines" produced by San Silvestro.

\*Availability is subject to individual state restrictions.

### THE ADJECTIVES

OVERALL: Delicate & aromatic

AROMAS / FLAVORS: Acacia, honey, white fruits

MOUTHFEEL: Slightly sparkling & sweet

### THE SELLING POINTS

PAIRINGS: Aperitifs, pastries, strawberries, ice cream, cakes, or simply at the end of a meal

