
Mignanego: Dolce Oro

Grapes:

Muscat

Region:

Piedmont

Tasting Notes:



Mignanego's Dolce Oro Moscato is known for its surprising perfume-like fragrance, light-body, spritzy character (frizzante), lower alcohol content (5.5%), and its dazzling fruit-forward palate profile with a welcoming sweet factor. The flavors are extraordinarily fruit-filled.

Suggested Food Pairings:

This wine needs to be served well-chilled and is delicious with desserts, fresh berries, and summer salads. While dessert is Dolce Oro's forte, cheese courses or antipasto plates can be perfect pairings.

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