



MOSCATO D'ASTI DOCG

DESCRIPTION

The Moscato grape from different vineyards are vinified and blended to produce a delicate, aromatic wine with fragrant features.

Straw yellow color with plenty of golden tinges, it has a subtle spritzy personality that brings out its fragrance to the full. The nose is fruity and aromatic, with hints of the grape itself, rose petals, yellow peaches, honey and lime flowers.

A sweet, fresh and inviting wine, with a stimulating acidity that makes it hard to put down, and an appealing, refreshing celebration at any hour of the day.

SCHEDA TECNICA

VINEYARD: Produced from the grapes of several vineyards, placed on the hills of Alba.

SOIL: Marly

EXPOSURE: South-east and south-west

GRAPE: 100% Moscato

AVERAGE DENSITY: 4.000 vines/hectare

TRAINING: Guyot with arched canes

HARVEST: First two weeks of September

VINIFICATION: Pressing of the grapes, partial fermentation in stainless steel containers at a controlled temperature until an alcohol content of 5 - 5.5% and 110-120 grams per liter of residual natural sugars is obtained. Stopping the fermentation by cooling. Bottling at constant pressure in order not to lose the natural carbon dioxide.

AGEING: 3 - 4 weeks lying horizontally in an underground cellar.

