

MOSCATO D'ASTI D.O.C.G.

TECHNICAL NOTES

Classification: piemontese D.o.c.g. White wine, partially fermented with residual sugar.

Grape variety: white moscato.

Soil type: hilly with a southeast exposure, at an altitude of 270 meters; poor, calcareous marly soils.

Harvest time: second week of September.

Production: the crushed grapes are put into steel tanks where the must begins a cold maceration on the skins (0°C). After one day, it is pressed and the must starts its slow fermentation, until it reaches 5% alcohol. At this point, the moscato is bottled.

Aging: ---

Storing: in a cool place with constant temperature.

TASTING NOTES

Color: intense straw yellow due to a maximum ripening of the grapes in the vineyards.

Aroma: very intense with fruity notes that form a characteristic aromatic moscato nose.

Palate: sweet, round and rich thanks to the maximum ripening of the grapes on the vine and a low yield. The finish is aromatic and persistent.

Pairing: dessert wine. Pairs well with creamy and dry pastries, pleasant at any time of day.

Serving Temperature: should be served at 6-8°C.

