

Moscato d'Asti DOCG



Denomination: Moscato d'Asti DOCG

Variety: 100% Moscato

Alcohol: 5.5% vol.

Total Acidity: 5.5 g/l

Dry Extract: 23 g/l

Description: Moscato d'Asti is a sweet white wine that is lightly effervescent with lively acidity and delicate yet complex aromas. The Moscato grape variety that produces this unique white wine is cultivated over a wide area that is included in parts of the provinces of Cuneo, Asti and Alessandria. This golden coloured grape has a sugary pulp and is rich in aromatic components that pass directly into the must and give the wine its characteristic aromatic flavour.

Vinification requires soft pressing at low temperature in order to maintain the delicate fragrance of the must that is immediately fermented in stainless steel pressure controlled tanks until it develops 5,5 degrees of alcohol and approximately 1.5 atmospheres of pressure. At this point, the fermentation is stopped by cooling and filtering. The new wine is ready to be bottled and consumed young.

Winemaking

Vinification: Traditional in temperature controlled steel tanks.

Tasting Notes

Colour: Pale straw-yellow.

Bouquet: Intense honey, orange blossom, peach and apricot.

Taste: Good balance between sugar and acidity, with flavours of summer fruits such as apricot and peach and a lively freshness from light carbonation, which gives this wine its pleasant froth.

Food pairing: Served chilled with dessert or as a summer aperitif.