



### *Moscato d'Asti D.O.C.G.*

Wine: Moscato d'Asti d.o.c.g.  
Grape vine: 100% white Moscato  
Exposure: south (500 metres above sea level)  
Bottles: 40.000

#### *Grape vine's information*

The average age of the grape vines is 20-30 years with a south exposure. The cultivation is low Guyot and the soil has an high percentage of tuff and marne.

#### *Wine-making*

The must comes from a softly pressing of the grapes and after some months of conservation at low temperature (0°) it ferments in controlled temperature vats. When the wines gets 5-5,5% of alcohol, we cool it to stop the alcoholic fermentation, we make some filtrations and we bottle the wine. During the year we make 8/10 bottling to ensure a wine always fresh.

#### *The aging*

We suggest to drink it when it's young to taste the typical characteristics of fragrance and freshness.

#### *Organoleptic study*

Colour: straw yellow brilliant with a light natural effervescence  
Deep scent with a varietal note of Moscato  
Sweet and refreshing with deep aroma

#### *Serving suggestion*

ideal with desserts and aperitif

#### *Suggested temperature*

7°-8° degree