



Sorì del Re

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

Grape vine: 100% MOSCATO BIANCO

Exposure: 500 m (above sea level)

Capacity: 10.000 bottle

VINEYARD: The vineyards have in average 30-40 years, with exposure to south. The cultivation is low Guyot and the soil has an high percentage of tuff and marne. The production of grape and approximately 6000 for hectare.

WINE-MAKING: The grapes, harvested in over-maturation, de-stemming and press in soft way. The must 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 2-3 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.

Soft and sweet structure, of remarkable "richness" along development and continuous aromatic support.

To the palate sensation of peach, pear, sage and mint that renders this wine sure original.

SERVING SUGGESTION:

The wine goes well with sweet and cheeses (sweet Gorgonzola and Parmigiano Reggiano).

SUGGESTED TEMPERATURE: 7°- 8° C.