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)

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

MOSCATO D'ASTI
DENOMINAZIONE DI ORIGINE CONTROLLATA
E GARANTITA
DEGIORGIS