











# B R I C C O T O N D O

## M O S C A T O D ' A S T I D O C G



*The undisputed king of sweet wines, traditional aromatic grape of the province of Asti that knows how to transfer into the wine the same joyful sensations. Sparkling wine par excellence, delicate, fine, a true caress for the palate. For an unforgettable end meal.*

 Moscato	 250-400m asl	 11 decade of September	 0,75 L
 Langa albese e astigiana	 East, West	 5% vol	
 Calcareous clay	 System: guyot 5000 ceppi/ha	 10 °C	

### TECHNICAL NOTES

**Vinification:** the freshly harvested grapes are pressed softly, the resulting juice sent to storage tanks where it remains for a few hours at a temperature close to zero before being filtered. The must is kept cold until its preparation begins. At this point, the temperature is raised to 18°C, fermentation starts and, when the alcoholic level reaches 5°C, fermentation activity is stopped by lowering the temperature to 0°C.

**Ageing:** this is a wine that should be drunk very young, even a few weeks

after harvesting it is already ready for drinking.

### TASTING NOTES

The fragrance of its aroma which comes directly from the grapes, imbues this wine with an intense nose of musk, black locust and orange flowers, sage and honey, and the lingering of its carefree flavour brings out the brightest of spirits. The warmth and light that the sun has shed on the vineyards are reproduced in the glass, where this clear, straw-yellow wine has a

pleasantly sweet taste that is very well-balanced and features honey and just-picked grapes.

### PAIRINGS

A very appealing drink on its own, it is the ideal wine to be served with many kinds of sweet, particularly when they have a fine, delicate flavour.