

## RIBOTA - MOSCATO D'ASTI DOCG

<b>Origin of the name</b>	In our local dialect "Ribota" means to be together with friends, eating, drinking, having fun in enjoyable company. for us, this word expresses the spirit of our Moscato.
<b>Production area:</b>	Bricco Quaglia hills in Bionzo, a small hamlet of Costigliole d'Asti
<b>Vineyard:</b>	Bricco Quaglia
<b>Grape variety:</b>	Moscato 100%
<b>Vine density:</b>	5500 per hectare
<b>Vine age:</b>	29 - 32 years
<b>Training method:</b>	Guyot
<b>Sun exposure:</b>	Louth / south-east
<b>Soil:</b>	Lalcareous base, mixed clay
<b>Yield:</b>	9000 kg for hectare
<b>Annual Production:</b>	15.000 bottles
<b>Vinification:</b>	Thinning of the grapes at the end of July. Manual harvest at the beginning of September where the finest bunches are collected into small wooden crates. Then grapes are gently pressed. Fermentation takes place in pressure-controlled vessels at low temperatures.
<b>Aging:</b>	3 months in inox steel vessels of 5000 liters each, with electronically controlled temperature
<b>Color:</b>	intense hay yellow
<b>Bouquet:</b>	Luscious perfume of spring flowers, sage, citrus fruit and honeyed melons/apricots.
<b>Palate:</b>	Lightly sweet, with frothy effervescence, light body and fresh, delicate flavors that explode on the palate
<b>Alcohol content:</b>	5,5°
<b>Serve at:</b>	12°C
<b>Aging potential:</b>	2 - 3 years
<b>Food pairings:</b>	Though this wine has been renowned for its perfect pairing with deserts, it has become increasingly popular also as an aperitif.
<b>Reviews</b>	2 Glasses Gambero Rosso, 85/100 Veronelli's Guide, 15/20 L'Espresso's Guide, Silver Medal 2007 SMV Canada, Vini Buoni D'Italia's Guide 2009 "Wine not to miss" CROWN Medal Vini Buoni d'Italia 2022

