

# Moscato d'Asti

Denominazione di Origine Controllata e Garantita

**Denomination:** Moscato d'Asti docg

**Grape:** 100% White Muscat

**Place of production:** Fraz. Annunziata, Castagnole delle Lanze

**Harvest:** Beginning of September

**Yield:** 9000 kg per hectare

## Vinification:

To preserve in the wine all of the fragrance of the fruit you need to adopt a particular technique of harvesting and vinification.

In fact the grapes, **from vineyards owned by the company**, are **harvested manually** in the vineyard and filled with care in boxes for the transportation to the winery; here they are **pressed gently** and the must obtained is preserved in cooling vats (-1,5° C) until it is time to vinify it in the autoclave.

The **fermentation** takes place at a controlled temperature and with the help of selected yeasts until it reaches 5% alcohol.

Afterwards the wine will be filtered and bottled.

This is how you obtain a lively wine with strong and intense varietal characteristics.

**Bottles produced:** Approximately 60.000

**Alcohol:** 5 % abv.

**Service Temperature:** 8°/10° C.

## Sensorial Profile:

**Colour:** straw yellow with green hues.

**Nose:** intense and exciting. The varietal aromatic tones are articulated in delicate floral notes like jasmine, rose, sage, mint with fruity tones of peach, apricot, pineapple and banana

**Taste:** A Natural slightly sparkling wine; the sweet and aromatic taste is accompanied from a fresh citrus finish with a long persistence

## Food coupling:

The Moscato d'Asti is an excellent wine for dessert that goes well with pastries and fruit cakes; moreover thanks to the moderate alcohol content is a pleasant refreshing drink in the summer. More provocative is the coupling with cold cuts and cheeses; a provocation that will amaze you!

