Moscato d’Asti DOCG

Production zone: Coazzolo, Piemonte

Soil: clayey and calcareous

Altitude: 150 – 300 meters above sea level

Training system: guyot

Grape variety:  100% Moscato

Production yield per hectare:  100 quintals

Average age of the vines: 20 years

Wine making: the must obtained from the grape pressing is settled and filtered at 0° C. The fermentation is carried out with cultured yeasts in autoclave.

Colour: straw yellow with soft golden nuances.

Aroma: intense, fresh, fragrant with orange flowers and sage at the forefront, and a soft background note of honey

Taste: pleasantly sweet, balanced, typical and lightly perky

Alcohol: 5.5%

Food matching: this wine perfectly matches with every kind of dessert, tea biscuits and and cream cakes. Serve cool anytime during the day, or with mint and ice as an aperitif.

“Beautifully fragrant and fresh semi-sparkling dessert wine. The bouquet is generously redolen of star jasmine, acacia flower and honey. This is a very elegant expression with a light and streamlined mouthfeel, capped with delicate sweetness and some dusty mineral”

