



ROBERTO SAROTTO

Moscato d'Asti DOCG "Solatio"

Fruity and flowery, it is as soft as the curves of the hills it is grown on. Moscato grapes come from suitable areas for this grape variety giving this wine the outstanding aromatic qualities and appeal which make it quite unique. Sweet, aromatic and “petillant”, it is a lovely wine to taste chilled with desserts.

DENOMINATION	Moscato d'Asti DOCG
COLOUR	straw yellow with green tints
GRAPE	100% Moscato d'Asti
ORIGIN	Neviglie, Mango
SURFACE AREA	20 hectares
ASPECT & ALTITUDE	300 - 400 metres asl
SOIL	calcareous marlstone
TRELLIS	guyot
PLANT DENSITY	4000 per hectare
YIELD PER HECTARE	9.000 kg grapes per hectare
HARVEST DATE	early September
VINIFICATION TECHNIQUES	soft press, juice storage at low temperatures, temperature controlled fermentation in autoclave
TYPE & LENGHT OF MATURATION	few weeks in bottle
ALCOHOL	5% vol.
TOTAL ACIDITY	6 g/l
RESIDUAL SUGAR	135-140 g/l
PRESSURE	2,5 bar
AVERAGE ANNUAL PRODUCTION	150.000 bottles

