



MOSCATO D'ASTI D.O.C.G.

Classification: Moscato D'Asti DOCG

Variety: 100% Moscato Bianco

Provenance: Giribaldi Vineyard in San Vito Region in Calamandrana (Asti).

Exposure: South East Exposure

Soils: sand 40%, silt 42%, clay 18%

Extension: 0.8 hectares

Density: 5,600 vines/hectare

Yield/ha: 90 quintals/hectare

Vinification and maturing: Only the healthy and ripe bunches are pressed very gently to obtain a very richly aromatic must. This must is stored in temperature-controlled steel tanks to prevent fermentation. Shortly before bottling, the must is poured into autoclaves where the partial fermentation of sugars takes place in order to obtain a pleasantly sparkling product.

Production: 7,000 bottles

Organoleptic characteristics: Straw yellow color with golden hues. Characteristics bouquet with a marked musky aroma, reminiscent of ripe grapes. Well-balanced, sweet but not cloying flavor, freshened by its slight sparkle. s

Serve with: Dry pastries and fruit tarts, cream pastries, traditional Italian cakes and desserts, from "panettone" to "zabaione", fresh fruit, ice-cream and fresh cheese. meats, meat dishes, roasts, stews, game and matured cheeses.

Serving temperature: 45°F

