Moscato d’Asti

Controlled designation of origin guaranteed

- **Name:** Moscato d’Asti
- **Type:** Partially fermented white must
- **Location and geographical exposure**: In the township of Calosso (At) the terrain is exposed to East.
- **Soil:** Calcareous, clayish that exalts typical aromas.
- **Variety:** Moscato d’Asti.
- **Training system:** Guyot with fruit bearing canes of 7-9 buds.
- **Harvest time:** End of August. Harvest by hand with 20 Kg capacity plastic perforated boxes.
- **Vinification method:** Soft pressing of the grapes. Maceration for 4-5 days under controlled temperature of 10 o C.
- **Aging:** Re-fermentation in stainless steel autoclaves, for about 14 days at a temperature of 15 o C. Residual sugar of 130-140 g/l and 5% alcohol per volume.
- **Color:** Straw yellow with greenish glint, smooth and persistent perlage.
- **Nose:** Aromatic, floral and fruity.
- **Taste:** Sweet, fresh and harmonic.
- **Best with:** Typical desserts wine.
- **Serve at:** 8 - 10°C
- **Storage and duration:** drink within 2 years.
- **Bottle sizes:** 0,75 lt.