

MOSCATO D'ASTI DOCG



The grapes **MOSCATO** have always been the grapes for the production of the **WINE OF THE CELEBRATIONS** and **CONVIVIAL OCCASIONS**. The wine Moscato d'Asti is obtained from this **OLD VINE**, whose name derives from the **LATIN TERM "MUSCUM"** which means "musk", that is an **ESSENCE** used basically to produce **VALUABLE PERFUME**.

The grapes become ripe towards the beginning of September. They form **GOLDEN COLOUR BUNCH** with an **INTENSE AND UNMISTAKABLE AROMATIC PERFUME**. The grapes are pressed in such a way to **SEPARATE** the **LIQUID** fraction from the **SOLID** one; the grape must is clarified and, after, ferments at a temperature ranging from 16° to 18°C.

THIS PROCESS is then stopped by means of a sudden fall of the temperature when the alcoholic content is equal to **5° OF ALCOHOL**: in this way the obtained wine is **RICH OF SUGAR AND BOUQUET**.

The visual perceptions show a **STRAW-COLOURED** wine with more or less **GOLDEN EFFECT** and the presence of very **FINE FROTH**. The olfactory sensations show an **AROMATIC** and **INTENSE** bouquet with **FLORAL PERFUMES** that remember the **ACACIA** and the **LIME** and perfumes of fruits such as the **PEACH**, the **APRICOT** and the **ORANGE**. In the mouth the sensation of the **SWEET** taste is well balanced by the **RIGHT ACIDITY** and the **LOW ALCOHOLICITY**, everything is enhanced by the development of very **SMALL BUBBLES**.



VINE:	Moscato
SOIL:	calcareous
ALTITUDE:	300 m above sea level
EXPOSITION:	west
SYSTEM OF VINE GROWTH:	Guyot
NR. OF VINESTOCKS PER HECTARE:	4000
RETURN IN WINE PER HECTARE:	70 hl
VINTAGE:	first half of September
VINIFICATION:	white fermentation of the must at a controlled temperature
REFINEMENT:	//
REFINEMENT IN BOTTLE:	1 month
ALCOHOLIC CONTENT:	5 - 5,5 %
SUGAR:	130 - 140 g/l
EXTRACT:	23 g/l
PH:	3,2 - 3,3
ACIDITY:	5,1 - 5,3 g/l

PAIRINGS

For its aromatic characteristics Moscato d'Asti is ideal to accompany every sweet or as refreshing drink in any moment of the day.