

# MOSCATO D'ASTI DOCG



**COLOR:** straw yellow with green reflections.

**PERFUME:** white flowers and peach.

**TASTE:** this elegant wine is sweet and aromatic with wide and intense notes of fresh fruit and acacia honey.

**VINE:** 100% white Moscato

**CULTIVATION AREA:** Vineyards located in Madonna di Como, hamlet of Alba, exposure: east. Soil: white marl with limestone and clay. Altitude: between 340 and 380 m, a.s.l.

**PRUNING METHOD:** Guyot

**YIELD PER HECTARE:** 9000 kg

**HARVEST TIME:** around the first half of September, the grapes are picked by hand.

**FERMENTATION:** In temperature and pressure-controlled vats at 18°C, the fermentation is controlled through the cooling of the must and the subsequent sterilized filtration.

**SERVING TEMPERATURE:** cool at 5-6°C

**PAIRINGS:** It goes very well with desserts such as the typical piedmontese hazelnut cake, try it with fresh cheeses too.