



Moscato d'Asti DOCG

TECHNICAL NOTES:

Grape Variety: Moscato 100%

Alcohol: 5.5%

Colour: Straw yellow

Total residual sugar: 130 g/l

VINEYARDS:

Cultivation area: Asti area

Vineyard altitude: 200/300 above sea level

Training system: Guyot

Soil: Clayey-Calcareous soil

VINIFICATION:

Skin contact period: Vinification without skins

Fermentation period: 5 days in steel tanks
at low temperature (15° C - 59° F)

Ageing: 2 months on its own yeast

TASTING SUGGESTION:

Tasting impression: Sweet, smooth with fruit
and flower notes

Tasting temperature: 8° C - 46° F

Meal coupling: Ideal as aperitif or at the end
of the meal with fruits, aged cheeses
or hazelnut cake



MONTEFIORE