



Moscato d'Asti 2020

Designation: Moscato d'Asti DOCG

Grapes: 100% moscato

Winemaking: The grapes are selected from small vineyards located in Castiglione Tinella. The vineyards are planted with 4,500 vines per hectare, which are almost 40 years old. The grapes are crushed, pressed and naturally clarified. Must is kept without sulfites in a cold storage, at low temperature in order to naturally prevent fermentation. Before the bottling, we add yeast and temperature is increased to 12°-14° C.

Alcoholic fermentation occurs in stainless steel pressured tanks to preserve natural CO₂ from the fermentation. The fermentation is stopped at 5% Alc. by reducing again the temperature.

There is no malolactic fermentation to preserves acidity, varietal fruit character and freshness.

Aging: Pale sunshine yellow color and slight frizzante, this Moscato d'Asti has intense aromas of peaches, rose petals and ginger. On the palate, it is delicately sweet and sparkling with balanced acidity, good complexity and a finish of fresh apricots.

Food Pairings: as aperitif, perfect accompaniment to Pan-Asian cuisine and lobster as well as pastry, fruit based and creamy desserts and blue cheeses.

