

# Moscato d'Asti

D E N O M I N A Z I O N E   D I   O R I G I N E   C O N T R O L L A T A  
E   G A R A N T I T A



*Made from Moscato Bianco grapes grown in vineyards situated in Serralunga d'Alba.*

**Altitude:** between 320 and 340 m above sea level.

**Total surface area:** 2.2 hectares.

**Soil composition:** usually calcareous.

**Training system and vine density:** traditional Guyot; with about 5,500 vines per hectare.

**Yield per hectare:** 8 tonnes.

**Average age of vines:** 18-22 years.

**Harvest:** manual, in the second half of September.

**First year of production:** 1993.

**Total bottles produced:** 15,000 750 ml bottles.

**Alcohol content:** 5-5.5 % vol., depending on the vintage.

**Vinification:** fermentation takes place in large pressurized tanks known as autoclaves and aims to preserve all the flavour and typical aromas of the grapes, enhancing the marked notes of sage and mint conveyed by the "terroir".

## **Tasting characteristics**

**Appearance:** bright straw yellow, with fine and persistent perlage; it maintains limited pressure, as recommended by the tradition of this wine.

**Bouquet:** tempting, immensely fresh and intense, it reveals decisive fruit notes, with a clear predominance of sage.

**Flavour:** expansive and enveloping, but not too sweet; the typical aroma of Moscato grapes is naturally prevalent and it has a very long and delicious finish.

*It is best to serve it at temperatures between 9-10°C.*

*Superb with desserts, such as the classic Langhe hazelnut cake or apple and pine nut cake, lemon cake, fruit puffs and traditional Christmas panettone. It is also extremely particular and seductive when served with mature, slightly spicy cheeses.*

*To fully appreciate the fragrance of this wine, we recommend uncorking just before pouring.*

*Serralunga d'Alba*

**M A S S O L I N O**