

MOSCATO D'ASTI

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Grape Variety:
Moscato Bianco

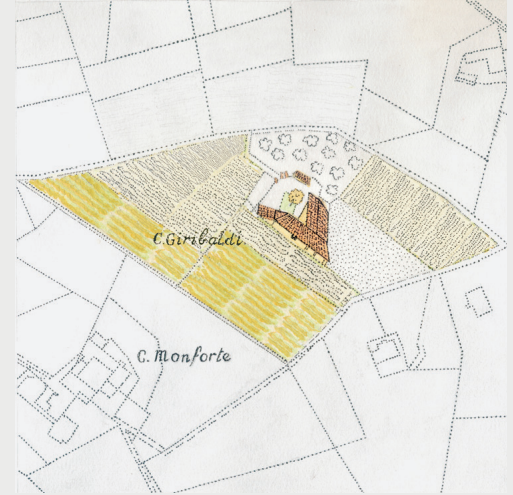
Winemaking process:
only the healthy and ripe bunches are pressed very gently to obtain a very richly aromatic must. This must is stored in temperature-controlled steel tanks to prevent fermentation. Shortly before bottling, the must is poured into autoclaves where the partial fermentation of sugars takes place in order to obtain a pleasantly sparkling product.

Organoleptic characteristics:
straw yellow colour with golden hues. Characteristic bouquet with a marked musky aroma, reminiscent of ripe grapes. Well-balanced, sweet but not cloying flavour, freshened by its slight sparkle.

Serve with:
dry pastries and fruit tarts, cream pastries, traditional Italian cakes and desserts, from "panettone" to "zabaione", fresh fruit, ice-cream and fresh cheese.



Produced with grapes coming from newly-planted vineyards in Calamandrana. This grape variety takes advantage through the white limestone-rich soil.



Grape variety: Moscato bianco

Grapes origin: Calamandrana - Regione San Vito

Vineyards: "Vigneto Giribaldi"

Area: 0.8 hectares;
vines/ha 5600;

Year of planting: 2005;

Exposure: east

Yield: approx. 9t/ha- 60hl/ha

Soil: silty-marly;
sand 40%, silt 42%, clay 18%