

MOSCATO D'ASTI DOCG

Type: White
Category: Sweet
Denomination: DOCG

This is amongst the oldest vineyards in Piedmont, and was well known also by ancient Romans. It's the typical noble vineyards, very sensitive to climate. A careful and wise dosage of all elements is essential during the process of ageing however short. A sweet flavour and scented bouquet make this bubbly wine a fresh and easy alternative to heavier wines.

Vine variety:
White Moscato.

Colour:
golden or straw coloured yellow.

Scent:
typical flavour of a truly fragrant Moscato.

Taste:
aromatic, typical of Moscato.

Maximum yield of grapes:
10 tons per hectare.

Maximum yield of grapes into wine:
75% max.

Technical data:
Alcoholic strenght 5.5% Total acidity 5 g/l.

Best served with:
dessert such as cakes, Christmas pudding, ice cream, fruit tarts and fresh fruit.

Serving temperature:
6-12°C.

