Moscato d'Asti D.O.C.G.

Dry white sparkling wine

Winery information:

The wonderful wine-growing and producing landscape of the Langhe is rich in colors, scents and historical sites. shows as protagonist, in the territory of Mango, the Sergio Degiorgis winery.

The farm has 14 Ha under vine. 13 Ha are planted with Moscato and the rest is divided among Dolcetto, Barbera and Chardonnay.

The care of the vineyard and the low production per Ha, are the main objectives of the winery, because they believe that the quality of the grapes is the most important thing to obtain a wine of high quality.

During the harvest the grapes are taken in the winery where, the respect of the tradition linked to a modern technology, are the right combination to keep and improve the quality obtained in the vineyard.

They started to transform the grapes into liquid gold in 1985 and currently produce an average of 70.000 bottles of wines a year.

Wine description:

Wine:	Moscato d'Asti d.o.c.g.
Grape vine:	100% White Moscato
Exposure:	south (500 metres above sea level)
Bottles:	70.000

Grape vine's information:

The average age of the vines is 20-30 years with a southern exposure. The cultivation is low Guyot and the soil has an high percentage of tuff and marne.

Wine-making:

The must comes from a soft pressing of the grapes and after a few months of conservation at low temperature (0°) it ferments in controlled temperature vats. When the wines gets 5 - 5,5% of alcohol, we cool it to stop the alcoholic fermentation, we make some filtrations and we bottle the wine. During the year we make 8/10 bottling to ensure a wine always fresh.

The aging

We suggest to drink it when it's young to taste the typical characteristics of fragrance and freshness.

Organoleptic study:

Straw yellow brilliant with a light natural effervescence
Deep scent with a varietal note of Moscato
Sweet and refreshing with deep aroma.

Pairings:	ideal with desserts and aperitif
Serving temperature:	7 - 8°C / 44 - 46°F