

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

Moscato d'Asti VARIETY: Canelli.

VINEYARD: Estate vineyards on the Ceirole hill in Canelli.

Excellent South-East to South-West exposure.

Hand harvested by mid-September

VINIFICATION: The microclimate and the calcareous composition of the soil of this historical hill, give origin to Moscato grapes which characteristics are unanimously recognised as extraordinary and unique. The soft wine-pressing and the rapid vinification allow to obtain intense and typical perfumes. The must maintains these excellent aromatic characteristics in the bottle, due to the small number of filtrations. The short fermentation, obtained with selected yeasts, up to the development of 5° of alcohol, gives a pleasant, persistent liveliness to the wine. After the bottling, in sterile conditions, the wine refines its qualities for at least one month in our cellars before being ready to be drunk.

ORGANOLEPTIC FEATURES:

Colour: Brilliant golden yellow.

Perfume: Aromatic, typical, fragrant and delicate, with sage and citrus scents.

Taste: Harmonious, sweet, full, fresh, intense and persistent, which is typical of the freshly picked grapes.

GASTRONOMIC PAIRINGS: Superior white wine for dessert, it is delicious with fruit and patisserie in general, and with hazelnut pies in particular. It can be an excellent thirst-quenching all the day long.

