

Moscato D'Asti "Giardino"

From the vineyard "Il giardino" and "Crivellina", over 40- 60 years old, 260 meters above sea level, yield of 5000 kg per hectare. After careful selection of muscat grapes harvested on land having the characteristic white soil, the must is fermented at a controlled temperature up to 5.5% of alcohol content. Wine ready to drink after only a few months after harvest, perfect to accompany the Christmas holidays and the New Year. Tasting feature: pale, almost golden, yellow colour; typical aroma of Muscat grapes, very fragrant with floral and fruity notes among which the yellow apple; sweet aromatic flavor with an aftertaste of honey and ripe fruit. To be consumed at 8 ° - 12 ° C.



Appellation: Moscato D'Asti DOCG

Grape variety: Moscato

Age of the vineyards: 40 - 60 years

Production area: Italy, Piedmont, Asti, Nizza Monferrato

Exposure: Aspect sud/west, vineyards "Giardino" and "Crivellina"

Soil composition: Marl, sands and sandstone

Vineyard altitude: 260 mt slm

Vineyard density: 5000/vines hectare

Vinification system: The grapes are harvested by hand when fully mature, delicately pressed. The must is fermented in vats at a controller temperature of 20°C.

Malo-lactic: Totally carried out

Ageing: Three months in steel. Wine best drunk young to fully appreciate its aromas and characteristics.

Alcohol: 5.5% vol

Serving temperature: 8 ° - 12 ° C.

Best consumed with: Both dry and sweet creams, fresh and dried fruit especially with hazelnut, and medium-mature cheeses.

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