

Moscato d'Asti DOCG



Region: Piemonte

Varietal: 100% Moscato Bianco

Vineyard: Family-owned hillside vineyards since 1969 coming from the single vineyard "Cicheta" in the village of San Rocco Seno d'Elvio.

Soil: Mostly marl

Vines per Hectare: 5000

Vine Training: Guyot

Altitude: 250-400 feet above sea level

Total Production: 6000 cases

Vinification Process: Grapes are hand harvested in October after which a soft pressing takes place in a horizontal press. Must is then fermented at a low 5°C until the alcohol level reaches 5.5%. The tank is chilled to prevent further fermentation. The wine rests in stainless steels vats for 2 months, then bottled and immediately released.

S.Q.N.P.I: Wine is certified S.Q.N.P.I meaning winery follows the National Quality System for Integrated Production that reduces chemical products, rationed fertilizers, worker safety and irrigation to keep with the natural biodiversity of the land.

Alcohol Content: 5.5%.

Residual Sugar: 110g/liter

Color: Bright straw yellow.

Bouquet: Floral white peach with sage and honey.

Tasting Notes: Perfect balance of sweet fruit sage notes and zippy acidity.

Food Pairing: Excellent as an aperitif with savory hors d'oeuvres, desserts and strong cheeses like Stilton or Blue.

Ageing: 3-5 years

Serving Temp: 45°F (7°C)

UPC: 783655006275