

# Technical sheet

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## MOSCATO D'ASTI DOCG

### **Area of origin**

Asti hill

### **Grape variety**

100% Moscato

### **Vinification and ageing**

The grapes are subjected to a very delicate pressing which allows only the best must from the grapes to be extracted, which is left to cool. Then the fermentation starts and stops when the required alcohol level is reached. Finally, it is aged in steel for a couple of months at a temperature of 0 ° C.

### **Color**

Clear, straw yellow with gold highlights.

### **Perfume**

The nose immediately recalls the grapes from which it is produced with notes of ripe white peach, honey and wild flowers.

### **Flavor**

Dense and full, perfectly balanced by the acidity typical of this wine. It recalls the hints of ripe grapes and ends with a good persistence.