



Moscato d'Asti docg

Producer: La Bruciata



Fondo europeo agricolo per lo sviluppo rurale:
l'Europa investe nelle zone rurali



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GRAPE:

100% Moscato Bianco

VINEYARD:

S.Stefano Belbo

PRODUCER:

La Bruciata Winery

SOIL CHARACTERISTICS:

Marbly and rich in sea fossils. Mostly chalky, so the soil tends to be of a white colour.

HARVEST PERIOD:

Hand-picked during the first ten days of September.
NO ARTIFICIAL IRRIGATION

VINIFICATION:

The grapes harvested are softly pressed in order to obtain the free-run wine. The latter is then refrigerated at 0 °C for a few days in order to *clarify* it. After about a month it is ready for bottling.

AGEING:

Not necessary.

COLOUR:

Subtle, pale yellow.

BOUQUET:

Intense, aromatic, flowery with hints of sage and musk.

FLAVOUR:

Sweet, light, with a pleasant sensation of freshness (FRAGRANT).

ABV:

5,5% vol.

SERVING SUGGESTIONS:

At the end of the meal with confectionery, excellent for parties with friends.

SERVING TEMPERATURE:

8-10°C