



MOSCATO D'ASTI D.O.C.G. AIE SOTTANE

Grape varietal: 100% Moscato bianco.

Appellation: municipality of Santo Stefano Belbo.

Soil: calcareous, sandy.

Exposure: South-East.

Altitude: 320 m.a.s.l..

Cultural notes: low guyot pruning system with planted density of 4500 vines per hectare. Average production is 6000 kg per hectare.

Harvest period: first half of September; hand harvested with careful selection of the clusters.

Vinification: soft crushing of the grapes with de-stemming. Fermentation in stainless steel tanks for about 7 days at a controlled temperature of 15 °C. Bottling in December.

Organoleptic characteristics:

Color: brilliant, pale yellow.

Perlage: abundant, persistent.

Nose: intense, grape and citrus aromas, sharp hints of sage.

Mouth: sweet, rich, creamy.

Food pairings: fruit, sweet, especially panettone and hazelnut cake.

Serving suggestions: Serve at 6-8 °C.