

TERRABIANCA

AZIENDA AGRICOLA

Moscato d'Asti Clerio

Denominazione di Origine Controllata e Garantita

The Moscato Bianco is a very old vine widespread on our hills since 1500 with the name of "Moscatellium". It's a sweet wine par excellence with straw yellow colour. It's limpid and brilliant with a elegant and lasting perlage. It's unique because of its intense but very fine musky scent that get married very well in a flowery bouquet of wisteria, white-horn, linden flowers and Summer fruits as peaches and abricots.

From here we start our journey trough the expression of the aromatic potential of the Moscato d'asti, dedicating a wine to the founder of the winery Clerio.

We started from the oldest vineyard we own, planted in 1936 and still in production, for the best expression of our Moscato d'asti.

Vine:

Moscato Bianco.

Average age of the vineyards:

85years.

Growing system:

Guyot.

Position:

clay-calcareus hill.

Exposure:

south / south-west.

Altitude:

520 m.s.l.s.

Inclination:

45%.

Vines per hectare:

5700.

Yield per hectare:

75 q.li.

Harvest system:

by hand.

Vinification system:

soft pressure;

the most remains in stainless steel tank at -3 °C;

tank close fermentation at 17 °C until the alcohol content

arrives at 5%. 8 months of refining in tank with

batonnage and 1 year in bottle before the releasing on

the market.

Matches:

well with dessert and with baked pastries, but also good

with spicy food, salami and cheese.

Service temperature:

6/8° C.



Azienda Agricola Terrabianca

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