

Moscato d'Asti d'Oro

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 the Moscato d'Asti d'Oro is featured by its elegance, fresh and harmonic with a balanced sweetness give at the palate freshness and niceness, at the parfume stands out fruity and flowery note, matched with the typical scent of the moscato: the rose flower. The image is young and elegant with the modern screw cap closure, very practical solution that mantain at the best all the characteristics of this wine and also with the practicality of the glass service.

Vine:

Moscato Bianco. Average age of the vineyards: 25-30 years. Growing system: Guyot. **Position:** clay-calcareus hill. **Exposure:** south / south-west. Altitude: 500 m.s.l.s. Inclination: 30%. Vines per hectare: 5700. Yield per hectare: 90 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%. Matches: well with dessert and with baked pastries, but also good with spicy food, salami and cheese. Service temperature: 6/8° C.

