



The wonderful glittering gold-colored grapes that ripen on Bauda hill in Santo Stefano Belbo make this nectar so special. It's about a unique sensation of freshness and complex aromas and scents that range from ripened pear and peach to linden flowers, to ripened figs. It offers a strong body, enriched by a perfect balance between the exuberant sweet taste and a proper acidity, where all factors are harmoniously mixed in the enjoyable fine perlage.

MOSCATO D'ASTI

DOCG

Grapevines: Moscato Bianco di Canelli

Alcohol proof: 5% vol.

Serving temperature: 46.40

VINEYARDS:

Soil: Siliceous

Orientation and altitude: South/South-West, 200 meters a.s.l.

Vine training: Traditional Guyot

Implantation density: 5,000 plants for hectare

Harvest time: the harvest time is critical to collect grapes when they reach the maximum level of typical aromas. It is determined by an accurate and constant analytic and sensorial control, at the end of August or at beginning of September

Harvest: manual, in pierced crates, with grapes selected in the vineyard.

Winemaking process: The grapes collected in the crates are, after few hours, gently pressed according to careful manual programs in order to get a fresh juice that, within some hours, settles and becomes clear, separating from solid parts. The savvy usage of biotechnologies and cold allows a slow alcoholic fermentation with a controlled temperature of 13°C that generates a fine perlage. The process ends with the cold refining of the product in stainless steel tanks saturated with nitrogen.

Produced bottles: 3,400 0.75 L bottles.

Food pairings:

Color—Extremely enjoyable sweet straw-yellow wine, with soft gold reflexes.

Nose—intense scents, typical of this grapevine, with strong accents of fresh fruits: pears and peaches with aromas of sage and linden flowers.

Taste—it's a pleasantly sweet, structured and perfectly balanced wine, it gives a strong sensation of freshness, enhanced by a natural perlage that allows the nose to perceive the many scents of the Moscato d'Asti.

Perfect to be enjoyed in every moment of the day to indulge oneself in a moment of delight or as a long drink. Its characteristics give their best when it is paired with dark chocolate or with the traditional hazelnut cake. It is an enjoyable, structured wine that gives inviting refreshing sensations, even though it is a mature wine. It is a long lasting product and its characteristics improve with the years.

