

LA MARANZANA

TERRE DI COLLINE E VIGNETI

MOSCATO D'ASTI DOCG "MUSCATÉ BIANC"



Muscato Bianco is a wine certified as denominazione di origine controllata e garantita (controlled and guaranteed designation of origin). It is a naturally sweet wine that retains the characteristic fragrance and flavour of Moscato grapes brought to their optimum maturation.

Tasting notes: this wine has great character. Its colour is golden straw yellow. Its bouquet is fragrant and intense, typical of white grapes, with intense hints of fresh fruit, above all peach, apricot and orange flower, along with the characteristic notes of clary sage and meringue. Its finish includes touches of honey. On the palate, it is wellrounded, clean, delicate, harmonious and musky, with an appropriate degree of sparkle and attractive hints of sweet pastry. Its attractive flavours recall acacia, wisteria and wild honey, enhancing the analogous part of the bouquet. On the palate it is very convincing, with a delicate finish featuring fresh and lively notes that give it its pleasurable sensations, avoiding any possibility of excessive sweetness.

Culinary combinations: as a dessert wine, it is ideal with sweet pastry products. In summer, it is refreshing and very pleasant when served cold.

Alcoholic strength: 5% by volume

Serving temperature: 8-10° C

Suggested glass: goblet or flûte

Storage: in a dry, dark and cool location, at 6-12° C

Ageing potential: to ensure that its fragrance is at its best, it is best consumed within two years



LA MARANZANA SOCIETÀ COOPERATIVA AGRICOLA
VIA SAN GIOVANNI, 26 - MARANZANA - AT - ITALIA
TEL +39 0141 77927
INFO@LAMARANZANA.IT



WWW.CANTINAMARANZANA.IT

Oenological characteristics

Type	sweet white
Grape variety	100% moscato
Average annual production	20.000 bottles, each 750 ml
Maturation	not necessary, considering the wine's characteristic freshness
Ageing	the wine is ready to drink one month after bottling
Fermentation temperature	17-18 °C up until alcohol has reached 5%, after which temperature is rapidly reduced to 0° in order to halt fermentation. The wine undergoes a sterile filtration before bottling
Time of fermentation	5-7 days
Malolactic fermentation	not suitable
Bottling period	from November to December
Total acidity	5,5 g/l.
Ph	3,20
Winemaking process	after the initial selection of grapes, they are pressed at low pressure, and the must thus obtained is stored in temperature-controlled vats at 0°C. This technique preserves the fragrance and flavour of the grape variety so that they are at their optimum when fermentation takes place in an autoclave (pressurized vat)
Area	The Monferrato and Langhe area, amongst the 52 municipalities of the provinces of Asti, Alessandria and Cuneo