



# La Maranzana

## MOSCATO D'ASTI DOCG "MUSCATÉ BIANC"



Muscaté Blanc 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





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### Oenological characteristics

<b>Type</b>	sweet white
<b>Grape variety</b>	100% moscato
<b>Average annual production</b>	20.000 bottles, each 750 ml
<b>Maturation</b>	not necessary, considering the wine's characteristic freshness
<b>Ageing</b>	the wine is ready to drink one month after bottling
<b>Fermentation temperature</b>	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
<b>Time of fermentation</b>	5-7 days
<b>Malolactic fermentation</b>	not suitable
<b>Bottling period</b>	from November to December
<b>Total acidity</b>	5,5 g/l.
<b>Ph</b>	3,20
<b>Winemaking process</b>	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)
<b>Area</b>	The Monferrato and Langhe area, amongst the 52 municipalities of the provinces of Asti, Alessandria and Cuneo