



Moscato d'Asti d.o.c.g. Muscaté Blanc



Muscaté Blanc is a wine certified as *denominazione d'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 well-rounded, 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

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.

Duration of fermentation: 5 - 7 days

Malolactic fermentation: not suitable

Bottling period: from November to December

Total acidity: 5.5 g/l

pH: 3.2

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.

Soil: chalky clay

Height: from 200 to 350 m above sea level

Vine type: simple guyot

Production per hectare: 7,500 litres

Climate: cold winters with mild spring and hot, dry summers

Harvest: from 8 to 15 September

