



GRAPES: 100% Moscato

PRODUCTION ZONE: Environs of Mango (Cuneo)

APPELLATION: Moscato d'Asti DOCG

SOIL: Calcareous

AGE OF VINES: 4-30 years old

TRAINING SYSTEM: Guyot

VINES PER HECTARE: 8,000

CROP YIELD: 90 quintals per hectare

HARVEST TIME: Mid-September

FERMENTATION: In stainless steel

ALCOHOL CONT. BY VOL.: 5.5%

RESIDUAL SUGAR: 125 g/l

PACKAGING: 12 bottles per carton

SERVING TEMPERATURE: 4-8° C (39.2-46.4° F)

CLOSURE: Natural cork

TOTAL PRODUCTION: 10,000 cs. yearly

TASTING NOTES

COLOR: Golden yellow

BOUQUET: Intense, aromatic; soaring fragrance of citrus, candied fruit and subtle sage leaves

PALATE: Fat and fruity; simultaneously very fresh, lively and appealing; shows consistent flavors of candied fruit and sage leaves

FOOD PAIRING: Dry pastries, cookies, Panettone and cakes