



GABRIELE SCAGLIONE
ESPERIENZE DI VIGNA



Un buon momento ...

MOSCATO D'ASTI D.O.C.G.

Moscato d'Asti is a large aromatic fragrance product, sweet and fresh sensations of great harmony and pleasantness. It pairs well with desserts after meals, fresh fruit, with pastries at any time of the day.

Harvest (hand-picked): late August, first week of September.

Vineyard area: SANTO STEFANO BELBO

Soil: Geological origin or tertiary Miocene, marine sedimentation. It is essentially characterized by light gray marl and sandstone (Langhiano - Serravaliano).

Plant density: 4000 Vines / Ha

Average age of vines: 30-40 anni

Yield per plant: 3 Kg

Exposure: south - West

Variety: MOSCATO BIANCO

Pressing grapes: soft pressing

Fermentation: in refrigerated steel for the conservation of the must, until ready to use.

Yeasts: selected yeasts. Autochthonous.

Ageing: the filtered must is kept in cold storage at a controlled temperature, around zero degrees celsius, until the time of processing for fermentation.

Alcohol: 5,5 % Vol

Colour: straw yellow color more or less intense depending on the vintage.

Bouquet: intense but delicate with hints of flowers and fruits

Taste: elegant, refined. The delicate and balanced sweet are given by the fruity aromas typical of the Muscat grapes.

Best served at a temperature of 8-10 ° C.