

Asinèl d'Or

MOSCATO D'ASTI

CONTROLLED AND GUARANTEED DENOMINATION OF ORIGIN

- **Grape Variety:** 100% White Muscat.
- **Yield:** 100q/ha (as per production specification).
- **Growing system:** Guyot.
- **Harvest period:** September.
- **Production Area:** Cossano Belbo.
- **Colour:** Intense straw-yellow with greenish tinges.
- **Bouquet:** Intense and aromatic with hints of sage and acacia.
- **Taste:** Sweet, aromatic and sometimes lively.
- **Froth:** Lively, uniform with natural sparkling.
- **Alcoholic percentage:** 5-6%vol.
- **Wine-making process:** Pressing and subsequent partial cold alcoholic fermentation in stainless steel vats with a long resting time on the yeasts.
- **Bottling:** November-December.
- **Storage:** Store in a cool place and out of direct sunlight.
- **Perfect with:** Sweets and desserts in general, but lately we suggest it with cheeses, cured meats and different savoury dishes.
- **Serving temperature:** 6-8°C.
- **Bottle capacity:** 750 ml.
- **Packaging:** Boxes of 2 to 6 bottles.
- **Suggestion:** The Moscato d'Asti is a fresh, pleasant and delicate wine but in order to better enjoy its aroma and fragrance we suggest to consume it within the production year.

