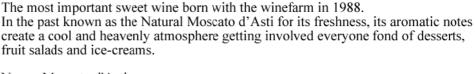


Moscato d'Asti d.o.c.g. "Bel Piano"



Name: Moscato d'Asti

Status Vino a Denominazione di Origine Controllata e Garantita

Grape variety: Moscato bianco di Canelli

Metod of production: De-stemming and crushing, followed by maceration on the skins for several hours prior to squeezing in horizontal presses. Off-skins fermentation for 20 days at a controlled temperature of approx. 16° C. The formation of a light mousse in pressure tanks with the addition of selected yeasts to reach an excess pressure of 1.5 Atm is followed by stabilization and refrigeration at -4° C. Before bottling, the wine undergoes microfiltration, and it is then left to refine in the bottle for several weeks.

Date of bottling: Several bottlings during the year.

Colour: Straw-yellow with delicate greenish highlights.

Nose: Fragrant, Muscat grape aroma with clear acacia and linden flower highlights.

Taste: Delicately sweet, but not cloying thanks to a marked acid content that brings out its fragrance.

Best served with Pastries, light-coloured fruit and cream-based desserts, panettone, hazelnut cakes, particular cheeses such as Castelmagno. A very pleasant aperitif and thirst-quencher at any time of the day.

Minimun ageing: it should be drunk when young.

Serving temperature 5° - 6° C.

Bottles: 75.000 of 75 cl, 3.000 of 37,5 cl and 400 magnum of 150 cl.

Storage: Store upright in cool, dark, well-ventilated surroundings.



