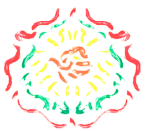


# Moscato d'Asti DOCG



ANGELINI



**Region:** Piemonte

**Varietal:** 100% Moscato Canneli

**Vineyard:** Sustainable family-owned hillside vineyards in Asti.

**Soil:** Mostly calcareous and clay

**Vines per Hectare:** 3500

**Vine Training:** Guyot

**Altitude:** 750-1200 feet above sea level

**Total Production:** 3500 cases

**Vinification Process:** Grapes are hand harvested in October after 24 hours of skin contact, maceration takes place in a horizontal press. Must is then fermented at 10°C for 5 days and after fermentation the wine lays in stainless steel tanks for 1 month. A final refining takes place before bottling and release.

**S.Q.N.P.I:** Wine is certified S.Q.N.P.I meaning winery follows the National Quality System for Integrated Production that reduces chemical products, rationed fertilizers and irrigation to keep with the natural biodiversity of the land.

**Alcohol Content:** 5.5%.

**Residual Sugar:** 100g/liter

**Color:** Bright yellow straw color.

**Bouquet:** Lively fruit notes of peach and pineapple.

**Tasting Notes:** Sweet round tones of mango and other exotic fruits finishing clean with balanced acidity.

**Food Pairing:** Great as an aperitif with salty/spicy appetizers. Ideal with all desserts including traditional Italian pastries and fruit salads.

**Ageing:** 3-5 years

**Serving Temp:** 45°F (7°C)

**UPC:** 783655000075

ANGELINI  
WINE, LTD.

www.angeliniwine.com