

# Moscato d'Asti DOCG



**Region:** Piemonte

**Varietal:** 100% Moscato Bianco

**Vineyard:** Family-owned hillside vineyards since 1969 coming from the single vineyard "Cicheta" in the village of San Rocco Seno d'Elvio.

**Soil:** Mostly marl

**Vines per Hectare:** 5000

**Vine Training:** Guyot

**Altitude:** 250-400 feet above sea level

**Total Production:** 6000 cases

**Vinification Process:** Grapes are hand harvested in October after which a soft pressing takes place in a horizontal press. Must is then fermented at a low 5°C until the alcohol level reaches 5.5%. The tank is chilled to prevent further fermentation. The wine rests in stainless steels vats for 2 months, then bottled and immediately released.

**Alcohol Content:** 5.5%.

**Residual Sugar:** 110g/liter

**Color:** Bright straw yellow.

**Bouquet:** Floral white peach with sage and honey.

**Tasting Notes:** Perfect balance of sweet fruit sage notes and zippy acidity.

**Food Pairing:** Excellent as an aperitif with savory hors d'oeuvres, desserts and strong cheeses like Stilton or Blue.

**Ageing:** 3-5 years

**Serving Temp:** 45°F (7°C)

**UPC:** 783655006275



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