



Terre di Valgrande

Moscato d'Asti DOCG

PRODUCTION AREA

Cuneo Province, Piemonte

GRAPE VARIETY

Moscato

WINE PRODUCTION

Soft pressing of grapes intact, resulting in a wine which is fermented in stainless steel autoclaves at low temperatures using the Charmat method.

The fermentation takes place slowly for more than 1 month up to the performance of about 5 degrees of alcohol, after which it is interrupted by cooling.

The filling is then preceded by sterile filtration that keeps the yeast, to prevent fermentation of the product shots.

ANALYTICAL DETAILS

Total acidity: 6,00 g/l

Alcoholic degree: 5,5%

Sugar: 42 g/l

Pressure: 4,50 bar

ORGANOLEPTIC NOTES

Brilliant straw yellow with delicate greenish highlights.

A delicate white foam results in a fine and very persistent perlage.

Aromatic bouquet, floral and fruity.

Taste is pleasantly sweet and fresh for the right flavor and moderate alcohol acid, is soft and rich musk own feelings Muscat grapes.

Very long and intense aromatic persistence.

Dessert wine par excellence, it goes beautifully with fresh pastries, flans, fruit tarts, soft sweet puddings.

Serving temperature: 8 - 10 °C.

