

MOSCATO D'ASTI D.O.C.G. BOSCO DLA REI

GRAPE TYPE

Moscato bianco

PRODUCTION AREA

Production area of Moscato d'Asti D.O.C.G.

HARVEST

Manual, first half of September.

WINE-MAKING PROCESS

Destemming and cold maceration for 24-48 hours in a press. After pressing, the must obtained is cooled to 0°C and kept in cold storage. This followed by slow fermentation in autoclave until reaching 5,5% of alcoholic content. Cold stops fermentation and the wine is bottled with its natural sparkle.

PAIRINGS

Excellent dessert wine, it is the splendid accompaniment for fruit salads, desserts, cakes and cream pastries. Ideal complement of Panettone and traditional Christmas desserts.

SERVING TEMPERATURE

6°-8°C

FEATURES

Straw-yellow colour, clear and bright.

Very intense and clean aromas of rose, peach, white fruit, apricot, figs and orange flowers.

In the mouth it is rightly crisp, wide-ranging and very elegant but not overly sweet.

ACTUAL ALCOHOLIC STRENGTH BY VOLUME

5,50% vol.

ALLERGENS

Contains sulfites.

