

MOSCATO D’ASTI D.O.C.G.



Grape

Moscato Bianco

Vineyards Exposure

Predominantly south-west

Altitude

300 metres MASL

Soil type

Marl-calcareous

Pruning system

Guyot, 4300 vines per hectare

Harvest

Whole ripened

Fermentation

The must is kept in steel tanks at a temperature of 0° C. After fermentation at a temperature of 16° C, it is microfiltered and bottled in order to maintain freshness and aromaticity

Refinement Condition

In bottle for at least 1 month

Alcohol by Volume

5% ABV

SKU: N/A | **Categories:** [Sparkling line](#) |

