

PIEMONTE DOC MOSCATO

GRAPE VARIETY:	MOSCATO 100%
COLOUR:	WHITE
ALCOHOL:	5,50 % vol.
RESIDUAL SUGARS:	130 g/l
TOTAL ACIDITY:	5,60 g/l
TOTAL SO ₂ :	170 mg/l
FREE SO ₂ :	70 mg/l
QUANTITY AVAILABLE	1 milion of bottles

VINEYARDS:

PRODUCTION AREA:	SANTO STEFANO BELBO
VINEYARD ALTITUDE:	200\300 METERS ABOVE SEA LEVEL
TRAINING SYSTEM:	GUYOT
PLANTS/HECTARES:	5.000
YEALD/HECTARE :	110 Q.li/Ha
SOIL:	CLAYEY-CALCAREOUS SOIL

VINIFICATION:

SKIN CONTACT PERIOD:	VINIFICATION WITHOUT SKINS
FERMENTATION PERIOD:	5 DAYS IN STELL TANKS AT LOW TEMPERATURE(15°C)
AGEING:	2 MONTHS ON ITS OWN YEAST
COLOUR:	STRAW YELLOW
TASTING IMPRESSIONS:	SWEET, SMOOTH WITH FRUITS AND FLOWER NOTES
TASTING TEMPERATURES:	8°C
MEAL COUPLING	IDEAL AS AN APERITIF OR AT THE END OF THE MEAL WITH FRUITS, AGED CHEESES OR HAZELNUTS CAKE.