

Villa
MONSIGNORE

MOSCATO D'ASTI DOCG



TECHNICAL INFORMATION

AREA OF ORIGIN:	Santo Stefano Belbo, 200/300 meters above sea level
SOIL TYPE:	Clayey-Calcareous Soil
VARIETAL:	100% Moscato
TRAINING SYSTEM:	Guyot
HARVEST PERIOD:	Beginning of September
VINIFICATION:	Vinification without skins
FERMENTATION PERIOD:	Thermo-controlled fermentation at a temperature of 20°C (82°-85°F) in autoclave. 5 Days in steel tanks at low temperature (15°C), up to 5.5% of alcohol. No malolactic fermentation.
AGING:	2 months on its own yeast

ANALYTICAL CHARACTERISTICS

ALCOHOL:	5,50%
TOTAL ACIDITY:	5,60 g/l
RESIDUAL SUGARS:	130 g/l
TOTAL SULPHUR DIOXIDE:	170 mg/l
FREE SULPHUR DIOXIDE:	70 mg/l

ORGANOLEPTIC PROPERTIES

COLOR:	Straw Yellow
BOUQUET:	Intense and delicate
TASTE:	Sweet, smooth with fruits and flower notes, full flavored and balanced.
SERVING TEMPERATURE:	8° C
SERVING SUGGESTIONS:	Ideal as an aperitif or with fruits, aged cheese or hazelnut cake.

AVAILABLE SIZES: 750ml