



GABRIELE SCAGLIONE  
ESPERIENZE DI VIGNA



Un buon momento ...  
**MOSCATO D'ASTI D.O.C.G.**

Moscato d'Asti is a large aromatic fragrance product, sweet and fresh sensations of great harmony and pleasantness. It pairs well with desserts after meals, fresh fruit, with pastries at any time of the day.

**Harvest (hand-picked):** late August, first week of September.

**Vineyard area:** SANTO STEFANO BELBO

**Soil:** Geological origin or tertiary Miocene, marine sedimentation. It is essentially characterized by light gray marl and sandstone (Langhiano - Serravaliano).

**Plant density:** 4000 Vines / Ha

**Average age of vines:** 30-40 anni

**Yield per plant:** 3 Kg

**Exposure:** south - West

**Variety:** MOSCATO BIANCO

**Pressing grapes:** soft pressing

**Fermentation:** in refrigerated steel for the conservation of the must, until ready to use.

**Yeasts:** selected yeasts. Autochthonous.

**Ageing:** the filtered must is kept in cold storage at a controlled temperature, around zero degrees celsius, until the time of processing for fermentation.

**Alcohol:** 5,5 % Vol

**Colour:** straw yellow color more or less intense depending on the vintage.

**Bouquet:** intense but delicate with hints of flowers and fruits

**Taste:** elegant, refined. The delicate and balanced sweet are given by the fruity aromas typical of the Muscat grapes.

Best served at a temperature of 8-10 ° C.