

Moscato d'Asti DOCG

Grape Variety: 100% Moscato

Alcohol Content: 5%

Region: Piedmont

Producer: Gigi Rosso

Vinification

The Moscato vine is grown in a wide area that goes from the province of Cuneo to that of Alessandria and produces an aromatic wine unique in the world. This beautiful golden colored grape with a sugary pulp is rich in aromatic substances that pass directly into the must and give the characteristic "moscato" flavor.

The vinification involves the direct pressing of the grapes in a controlled atmosphere to obtain a delicate and fragrant must that is immediately clarified, filtered and stored at low temperature to avoid fermentation.

Once the harvesting operations are over, the must is fermented in an autoclave up to 5 degrees of alcohol and about 1.5 atmospheres of overpressure.

At this point the fermentation is blocked with the aid of cold and the wine is ready for bottling and immediate consumption.

Tasting Characteristics

Moscato d'Asti is a sweet white wine, slightly sparkling with good acidity and delicate complex aromas.

