



GRIMALDI

MOSCATO D'ASTI DOCG



Grape	moscato bianco 100%
Area of production	vineyards in the municipality of Treiso d'Alba
Area	1.10 hectares
Altitude	200 – 250 m above sea level
Orientation	South – South/West
Soil	calcareous whitish marl, clay
Type of cultivation	grown in rows with classic Guyot pruning
Planted	1987
Harvested	second week of September
Wine-making process	after gentle pressing of the grapes and natural settling, only the must is placed to ferment in autoclaves and when the right alcohol level is reached fermentation is blocked by filtering and refrigeration; then the wine is bottled
Production	10,200 bottles
Colour	golden yellow, more or less intense
Perfume	fragrant and intense flavour of moscato bianco but also of fruit and white flowers
Taste	sweet, aromatic, good intensity and persistence
Recommended serving temp.	8 – 10 °C
Goes well with	dessert