



GRIMALDI

## MOSCATO D'ASTI DOCG



<b>Grape</b>	moscato bianco 100%
<b>Area of production</b>	vineyards in the municipality of Treiso d'Alba
<b>Area</b>	1.10 hectares
<b>Altitude</b>	200 – 250 m above sea level
<b>Orientation</b>	South – South/West
<b>Soil</b>	calcareous whitish marl, clay
<b>Type of cultivation</b>	grown in rows with classic Guyot pruning
<b>Planted</b>	1987
<b>Harvested</b>	second week of September
<b>Wine-making process</b>	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
<b>Production</b>	10,200 bottles
<b>Colour</b>	golden yellow, more or less intense
<b>Perfume</b>	fragrant and intense flavour of moscato bianco but also of fruit and white flowers
<b>Taste</b>	sweet, aromatic, good intensity and persistence
<b>Recommended serving temp.</b>	8 – 10 °C
<b>Goes well with</b>	dessert