



— V I B E R T I —

*Barolo - Italia*



## Moscato d'Asti DOC

### Specifications

**Type:** sparkling white wine

**Grape varieties:** 100% Moscato

**Denomination:** D.O.C.G Moscato d'Asti

**Production area:** Barolo e Vergne

**Harvesting period:** end of August, first ten days of September

### Medium Analytical Values

**Alcohol:** 5% vol

**Total acidity:** 5 g/l

**Sugar residue:** 110-120 g/l

**Pressure in bottle :** 1.7 Bar

**First year of wine production:** 2009

### Organoleptic Characteristics

**Color:** straw yellow

**Perfumes:** intense aromas of fresh grapes, peach and white flower

**Matches:** Desserts, Chinese and Cantonese cuisine, Lobster and as an aperitif

**Service temperature:** 14 ° C

**Ability to evolve:** 2 years

### Winemaking

The grapes are selected from vineyards located in the municipality of Castiglione Tinella. The facilities have one average density of 5,500 plants per hectare, and an average age of 35 years. Production it is about 85-90qt of grapes / ha. The type of soil is predominantly calcareous. The collection takes place manually in boxes of 25Kg. After a soft pressing with the use of an air press, the clarification of the must takes place following a physical principle with the flotation system.

### Refining

The wine is stored in steel tanks, before bottling. Organoleptic characteristics.