

Fior d'Acacia

Moscato D'Asti DOCG

Grape	White Moscato 100%
Municipality	Hills of Canelli
Vineyard exposure	South - east
Altitude	280 m.s.l.m.
Soil	Marin sedimentary origins, mainly sandy and white land
Cultivation type	SQNPI
Pruning	Guyot pruning
Gradation	5% vol.
Harvest	Last ten days of August
Vinification	Soft pressing of the whole grape. The must is store in steel tanks at -2D°, it follows a slow fermentation in pressure tanks at controller temperature up to 5 alcohol content. For this process, the carbon dioxide developed during the alcoholic fermentation remains “trapped” in the wine giving it its natural slight effervescence.
Colour	Brilliant straw yellow.
Bouquet	Floral with notes of peach and apricot
Taste	Fragrant and creamy with pleasant and fine bubbles.
Service temperature	10 D°
Pairings	It accompanies dessert well, but is also excellent as an aperitif, especially with cheeses
Longevity	From 3 to 4 years

