

FLORI

Moscato d'Asti D.O.C.G.



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Grape:

White Moscato 100% Only of private property.

Harvest:

The cluster thinning is made in August and after the harvest the grapes are carefully selected and put in little picking baskets.

Vinification:

The grape - stalk is eliminated and the press - juice is obtained thanks to the soft press of the grapes. The must is kept at a temperature of 0°C and the selected yeasts are added when the temperature reaches 15°C. The refining into oak barrels gives to the wine a particular taste of honey and fruits. The wine is passed into a pressure tank in order to reach an alcohol degree of 5%. Before bottling takes place a cold stabilization in order to avoid dregs into the bottle.

Bottling:

It is made in bottles of 75 cl. and takes place in the December following the harvest. In the bottle follows a second refining.

Tasting characteristics:

Colour - straw - yellow with a fine foam.

Bouquet - fresh, lively, fragrant of moscato grapes.

Taste - sweet, full - bodied, intense, delicate, hinting at fruits as peaches and apricots.

Technical card of the wine:

Alcohol - 5,0% vol.

Titration acidity - 6,00 gr./lt.

PH - 3,20.

Totale SO2 - around 100 mg/lt.

Best served with:

Almonds cake, hazelnuts cake of Langa, cream cake, pizza, sandwich, tasty cheese, fruit salad. Best after coffee. It is served at 6° - 8°C.