

Moscato d'Asti

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



In the Vineyard

Variety
Moscato

Exposure
East West

Altitude
250-450 m above s-l

Soil
Medium-textured soil, with
veins of red sand

**Conduction of the
vineyard**
Guyot

Age of the vineyard
25 years

Density of the strains
4.000 plants/ha

Yield per hectare
8 t/ha

Harvest period
First decade of September



In the Cellar

Winemaking

After the static decanting of the must and its cleaning, the alcoholic fermentation begins, which takes place inside a steel fermenter at a controlled temperature. The fermentation itself is blocked through refrigeration so that the wine retains its liveliness and sweetness due to the presence of sugars not transformed into alcohol

Aging
Stainless steel tanks

Alcohol content
5,5%

Minimum acidity
4,5 g/l



On the Table

Tasting notes

Pale straw yellow colour. The nose recalls fruity aromas of apricot and peach to which it is added a hint of sage. In the mouth, body, acidity and residual sugar blend perfectly

Service temperature
6°C-8°C

Recommended pairing

All types of desserts from baked pastries through to spoon desserts up to the typical Christmas and Easter products such as pandoro, panettone and colombe



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