



Moscato d'Asti DOCG

Cultivation area: South of the province of Asti, a part of the provinces of Alessandria and Cuneo. Exactly 51 towns.

Grape: 100% White Moscato

Vineyard extension: 27 hectares

Slope of the land: 20-30 %

Type of soil: Silty-sandy soil, significant presence of active limestone

Training system: Guyot

Clusters per hectare: 5000 vines per hectare

Vineyard age: 40 years

Yield of wine per hectare: The vineyards produce on average between 55/65 hl per hectare

Bottling: It is carried out starting from a few months after harvest on a monthly basis in Borgognotte Tradition bottles 75 cl
Bottle aging 2-3 months

Bottles produced: 100.000

Organoleptic Rating: Delicate straw yellow color with beautiful green and bright reflections, with fine and creamy foam
Aromatic aroma, very intense and delicate with pleasant scents of yellow peach and grapefruit on background mentholated and tomato leaf

Oenological features:

Alcohol 5.5 % vol

B.C. Total 6.00 gr/l

PH 3.15

Total SO₂ 125 mg/l

Sugars around 140/150 gr/l

Pairing: Wine to be enjoyed with cakes, biscuits, fruit, blue cheeses and soft dough.

Excellent in summer, it becomes ideal with fruity cocktails

Serve cold 5/6°C



Strada per Canelli, 19 14051 Loazzolo (AT)

Reg. San Giovanni, 108 14053 Canelli (AT)

e-mail: info@pianbello.com info@cantineamerio.it www.pianbello.com