



La Patareina

The Land, the Vineyards, the Wine



Moscato d'Asti

Denominazione di Origine Controllata e Garantita

Vintage	2016
Grape variety	100% Moscato
Yield per Hectare	90 q.li/Ha
Picking	Manual with baskets (10 kg)

Vinificazione/Production The production of Moscato d'Asti: grapes are pressed using louvre presses (maximum pressure of 1.5 bar) and the must as well obtained, is purified by solid particles in suspension by filtration. The refrigerating system provide to prevent the onset and undesirable fermentations. Fermentation is obtained by controlled temperature 8 ° to 20 ° C. When wine reach 5 degrees of alcohol, alcoholic fermentation stopped, next cooling to -3 ° C, and finally is filtered and bottled.

Alcohol	5 %
Residual sugar	121.21 g/l
Total acidity	5.70 g/l

Tasting notes:
Sensations:
brilliant straw yellow color; a characteristic, intense, unmistakable scent aroma of fresh grapes, peach and white flowers, to which are added fruity and floral notes of yellow fruits. On the palate it is delicately sweet and fragrant, and reconfirms the extraordinary olfactory notes.

Food pairing
The ideal combination of Moscato d'Asti is with the desserts at the end of the meal. Also to recommend with some cheeses, and spicy or spicy food and fruit like figs or melon.

Temperatur:	10-12 °C
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THE VINEYARD

Location	Piedmont - Italy
Coordinates	44°45'8.76"N - 8°22'54.11"E
Municipality	Nizza Monferrato (Asti)
Land	clay, silt and sand
Altitude	274 above the sea level
Breeding system	Guyot
Harvest	September

