



Marco Bonfante S.r.l.

MOSCATO D'ASTI D.O.C.G.



Moscato is a very old grape variety: some papers certify its presence already in ancient times. Romans and Greeks used to drink the famous “Muscatellum” with their big meals.

GRAPE VARIETY:

100% Moscato

VINEYARD:

Soil: Calcareous clay marl, with sand and loam.

Training system: Guyot

Vineyard density: 5500 plants per hectare

Harvest: Second half of September

Yield per hectare: 65hl/Ha

WINEMAKING:

The must obtained from the soft pressing of the grapes is left in the tank for some hours to rest. After that, the wine gets poured and the temperature lowers until 2°-3°C (35°-37°F) to favour the conservation. The following phase is the fermentation of the must in the tank at temperature controlled (16°-18°C/60°-64°F), until it reaches the request alcoholic content of 5,5%. In this phase the typical “perlage” of Moscato takes shape. It is the result of the overpressure created in the tanks by the CO₂, produced from the process of natural fermentation.

TASTING:

In the glass the Moscato shows an intense straw yellow. The perlage is fine and elegant. On the nose it is fruity, intense and very persistent. The sweet and aromatic taste and the balance between the low alcohol content and acidity, never too high, give this wine a pleasant freshness.

Service temperature: 6°-8°C (42°F-46°F)

Food pairing: Aperitif wine and dessert wine for excellence, it pairs perfectly with all baked dessert. It matches with fresh pastries, cakes, pies and fruit tarts.