



MOSCATO D'ASTI DOCG



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GRAPE VARIETIES:	moscato white
GROWING LOCATION:	Serralunga d'Alba, Alba, S. Stefano Belbo and Calosso
VINEYARD POSITION AND ALTITUDE:	old, well-exposed vines which provide early-ripening grapes
SOIL:	calcareous and clayey soils
VINE-TRAINING SYSTEM:	guyot
PLANTING DENSITY:	4.500 plants/ha
GRAPE HARVEST:	first ten-days of September
ALCOHOL CONTENT:	5% vol
SERVING TEMPERATURE:	10° C
BOTTLE SIZE AVAILABLE (LT):	0,75

www.fontanafredda.it - clienti@fontanafredda.it

TECHNICAL PROFILE

Vinification: soft pressing of whole grapes, fining and filtration of the must prior to the fermentation in pressure tanks at a low temperature.

Ageing: this is a wine for drinking when it is young; it is ready for consumption just a few days after bottling.

TASTING NOTES

This is a wine for celebrations, and is ideal with all desserts. The fragrance of its aroma, which comes direct from the grapes, imbues this wine with an intense nose of musk, locust and orange flowers, sage and honey, and the lingering of its carefree flavour brings out the brightest of spirits. The warmth and light that the sun has shed on the vineyards are reproduced in the glass, where this clear, straw-yellow wine has a pleasantly sweet taste that is very well-balanced and features honey and just-picked grapes.

PAIRINGS

A very appealing drink on its own, it is the ideal wine to be served with many kinds of sweet, particularly when they have a fine, delicate flavour

