

# Tasting Notes



## ALASIA Moscato d'Asti DOCG



**Colour:** Light gold.

**Aroma:** Powerful aromas of honey, flowers and fresh grapes.

**Palate:** Intensely sweet, with flavours of grapes and citrus and finishing cleanly with refreshing acidity.

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**Region:** .The Monferrato hills in the South of the province of Asti, Piemonte. South West aspects at altitudes between 250 and 400 m. Limestone-clay soil.

**Vineyard:** Piemonte low Guyot trellis. Average age of vines 30 years. Planting density 4,000-4,500 vines/ha.

**Wine making:** The fruit was hand harvested from 8th to 20th September. Fermented in a pressure tank under temperature control using R2 yeast. To retain the luscious natural sweetness the fermentation was stopped by chilling and filtration.



*Brachetto grape*