



Elio Filippino

Vini Pregiati delle Langhe



Moscato d'Asti D.O.C.G.

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Rich and fragrant bouquet with reminiscences of ripe grapes, lime and rose petals. Sweet, full and persuasive taste, but never overpowering thanks to a continual balance between residual sugar and acidity that drives a lingering finish.

Ideal serving temperature is 6°-7°C.

This sparkling wine is for celebrations and joyful moments. It accompanies any desserts, especially fruit cakes, puddings, pastries and hazelnut cakes.

COLOR: Golden, straw yellow

GRAPE: 100% Muscat

VINEYARD: Serra Capelli hill in Neive

EXPOSURE: South-West

YIELD PER HL/HA: About 80 qt/hectare

HARVEST: Manual, at the beginning of September

CELLAR TEMPERATURE: 12°-15°C constant

VINIFICATION: The white (blond!) Muscat grapes are gently pressed and the stalks, husks and seeds are immediately removed. The limpid must ferments at 18°-20°C in temperature-controlled stainless steel vats. The wine is kept refrigerated until yeast is added in different times of the year, to bring out all the fragrance and freshness of the grapes. After resting a few days in the bottle, Moscato d'Asti is ready for the table and celebrates in the company of its admirers.

ALCOHOL: 5.5%

