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Our  
wines

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

Moscato d'Asti Docg was already produced in Monferrato area in the XIII century. The cultivation of Muscat, the most widespread specie of vine in Piedmont, is very old, too: the Statutes of the Commune of Canelli gave evidence of this back in 1200.

Giovan Battista Croce, a Milanese jeweller, improved this vine cultivation and the procedure to transform Moscato wine at the end of the XVI century; he spoke about it in a book titled "About the excellence and difference of the wines produced on the mountain of Turin, and how to produce them".

### HARVEST

Harvesting starts approximately on 10th of September.

### WINE MAKING

The grapes are pressed, and the must obtained is chilled immediately at zero degrees, in order to prevent fermentation. Afterwards, the suspended solid particles are removed, keeping a constant temperature of about zero degrees in autoclave.

To prepare Moscato, finally, we bring the must to a temperature of 18°C and we add the selected yeasts. When the must reaches an alcoholic content of 4,5-5,5 degrees, the fermentation is stopped through refrigeration. The wine is filtrated again and bottled.

### ORGANOLEPTIC FEATURES

Colour: straw-yellow with light golden tones.

Bouquet: intense, typical of the grapes, with hints of peach, sage and lemon, with acacia flower aftertaste.

Taste: sweet, intense, delicate, with a good natural effervescence.



### **HOW TO SERVE IT**

Temperature: 6-8°C; serve in cups suitable for dessert wines.

Food pairings: baked cakes and biscuits, light leavened paste cakes (above all with fruits); it accompanies also desserts like zabaione, panna cotta cream, Piedmontese desserts rich in cream, panettone cake from Milan and pandoro from Verona, together with the unmistakable Amaretto from Mombaruzzo.

### **NOTES**

The best period to drink it is within one year from the bottling, in order to catch the fragrance of the fruit.

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