



MOSCATO D'ASTI DOCG



TERROIR CHARACTERISTICS

Altitude: 210 m a.s.l.

Size of vineyard: 3,52 Ha

Exposure: various

Type of soil: clayey marl soil

Vine planting density: 4600 vines/Ha

Vineyard training system: guyot

Age of vines: more than 25 years old

TECHNICAL NOTES

Grape variety: 100% Moscato

Vineyard practice: hand-harvesting

Wine-making method: fermentation in stainless steel cuve

Ageing method: stainless steel cuve for 4 months

Bottle: borgognotte cc 750

WINE TASTING NOTES

Characteristic golden yellow color. Its aromas are fresh and fruity with hints of yellow peach, apricot and honey. It is sweet to the palate, smooth, balanced and lively.

PAIRING

To be served young as aperitif and paired with, cheese, sweets and desserts.

SUGGESTED SERVING TEMPERATURE

between 6°-8°C (43°-46°F)

Il Botolo Azienda Agricola

Strada Colombaro n.11, Nizza Monferrato (AT) Piemonte

Telefono: 02 21772134 | p.iva 01155270059 |

www.ilbotolo.com | email: info@ilbotolo.com

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 @ilbotolo_winery
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