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MOSCATO D'ASTI DOCG

DOCG WHITE WINE

CLASSIFICATION	D.O.C.G. White wine
ORIGINE Alessandria)	Italy – South Piedmont (Province of Cuneo, Asti and
TYPE	Sweet
GRAPE VARIETIES	100% Moscato Bianco
TYPE OF SOIL	Clayey – Calcareous
VINIFICATION	Grapes are separated from grape stalks and than pressed. Preservation in steel tanks that are refrigerated to 0°C until the time of elaboration: carried out in sealed tanks according to the Martinotti/Charmat method
AGEING	No ageing
DATE OF BOTTLING	After 1 month in autoclave (Martinotti /Charmat method)
WINE MAKER	Gianni Marchisio
TASTING NOTES	
COLOUR	Brilliant transparency with an intense straw yellow colour
AROMA	Sweet, aromatic, sparkling.
PALATE	Taste characteristic and fragrant. Sweet, very pleasant. When you drink this wine you feel the same taste of Moscato grapes
ANALISYS	
ALCOHOL	5,67% VOL
TOTAL ACIDITY	5,22 g/l
PH	3,28
CHARACTERISTICS	
SERVING TIPS	Serve cool at 8-10° C. Sweet, desserts, pastries. Served cool is a wonderful summer drink
STORAGE:	Ready to drink. Store in a cool and dry place
PROFILE:	D.o.c.g wine that can be bottled only after tasting and Approval of special team at the Consorzio dell'Asti After approval the guarantee are consigned to the producers for attaching to the bottle

