

Palás

Moscato d'Asti DOCG

GRAPE VARIETY	white moscato
SOIL	white land, sandy, of sedimentary marine origin from vineyards in the heart of the historic area most suitable for this grape variety
VINEYARDS EXPOSURE	east, south-east
METHOD OF CULTIVATION	Guyot
HARVEST	manual harvest
VINIFICATION AND REFINEMENT	soft pressing of the whole cluster The must is stored in a tank at -2 °C to maintain the integrity of the aromas, followed by slow fermentation in an autoclave at a controlled temperature until achieving an alcohol content of 5%. During this process, a part of the carbon dioxide developed during fermentation remains "entrapped", giving the wine its mild, natural effervescence. Before bottling, the it then undergoes a process of microfiltration to give the wine its clarity, purity and prevents any further fermentation of the yeasts
COLOUR	brilliant straw yellow
NOSE	white flowers, sage, tropical fruits
TASTE	balanced, persistent fragrance, with fine bubbles and a fresh, moderately sweet and savoury finish
SERVING TEMPERATURE	10 °C
ACCOMPANIES	any occasion, but perfect when served with fruit desserts and sorbets
BOTTLE SIZE	0.750 L - 1.5 L
CLOSURE	cork or Stelvin

