



Paie

🔥 MOSCATO D'ASTI D.O.C.G.

Tipologia: vino bianco dolce, naturalmente frizzante con spuma fine e mediamente persistente.

Zona di produzione: Paie sul crinale collinare che da Strevi arriva ad Alice Bel Colle.

Vitigno: Moscato bianco.

Colore: giallo paglierino chiaro.

Profumo: fragrante e fresco, con sensazioni di fiori di acacia e sentori di agrumi, salvia e pesca.

Sapore: aromatico, dolce, con un buon equilibrio tra acidità e struttura che esalta l'ampiezza degli aromi.

Gradi: 5,5% alcol svolto + 125 g/l di zuccheri residui.

Invecchiamento: da bersi giovane.

Colour: light gold.

Aroma: powerful aromas of honey, flowers and fresh grapes.

Palate: intensely sweet, with flavours of grapes and citrus and finishing cleanly with refreshing acidity.

Region: the Monferrato hills in the South of the provinces of Alessandria, Piemonte. South West aspects at altitudes between 250 and 400 m. Limestone-clay soil.

Vineyard: Piemonte low Guyot trellis. Average age of vines 30 years. Planting density 4,000-4,500 vines/ha.

Wine making: 7,500 Lt/ha. The fruit was hand harvested at the beginning of September. Fermented in a pressure tank under temperature control. To retain the luscious natural sweetness the fermentation was stopped by chilling and filtration.

Analytic data: alcohol 5,5% vol, 125 g/l sugar, total acidity 5,50 g/l.

How to serve it: serve in small dessert glasses at a temperature of 8-10° C.

Conservation: keep it in dark places, with a constant temperature between 10 and 15 degrees. Drinking recommended within the first two years.

Packaging: in cases of 6 and 12 x 750-ml bottles.