



SWEET WINE / LE CASSETTE DI ALICE



Moscato d'Asti d.o.c.g.

🔸 SWEET WHITE WINE D.O.C.G.

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.



CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/13