



SWEET WINE / **FLAGSHIP WINES**



Paie

🔸 MOSCATO D'ASTI D.O.C.G.

Colour: straw yellow with golden reflections

Aroma: Intense perfume that remembers Sage, Acacia, Elder, and lily of the valley flowers, Honey and Lychees.

Palate: The pleasant sweetness is well balanced by a lively acidity that leaves the mouth fresh and clean with a persistent aftertastes of ripe bunches

Production area: This wine comes "Paie" a small valley with east exposition located at 350 meters of altitude with a peculiar hot microclimate and clay limestone soil.

Grape: Moscato bianco 100%

Wine making: The grapes are harvested by hand in early September, and a small part of the bunches is left on the plant for a later harvest in early October when they became slightly uitered, those grapes are managed separately and the juice obtained is joined together for the fermentation in a pressure tank.

Aging: this wine offers the maximum freshness until 12 months but it can develop interesting nuances of dried flowers and candied orange zest in the next 3 years.

Analytic data: Alcohol 5,5% vol, 145 g/l sugar, total acidity 5,50 g/l.

Service temperature: 6° - 8°C.

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



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

Cantina Alice Bel Colle Società Cooperativa Agricola

Regione Stazione, 9 - 15010, Alice Bel Colle (AL) -T +39 0144 74103 - info@cantinaalicebc.it

cantinaalicebc.it