



PLACIDO



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Delicious and refreshing at just 5% ABV! This Moscato D'asti DOCG is the ultimate aperitif exuding freshness with a hallmark hint of frizzante.



PLACIDO MOSCATO D'ASTI DOCG

Rich in tradition and rooted in nobility, Placido is a nod to the heritage and legacy of Count Placido. A 13th century Tuscan nobleman, Placido dei Placidi was the hero of the epic "Battle of Montaperti" between Florence and Siena. For his valor, he was awarded a vast estate where winemaking soon became an important part of the culture. The passion he developed for wine and food remains the inspiration for Placido today.

SOIL

silty-calcareous soil with grey and light blue tufaceous marlstone.

PRODUCTION TECHNIQUE

The hand-picked grapes are de-stemmed, crushed and softly pressed. The must is then cooled to 41°F and left to decant overnight in stainless-steel tanks, then filtered and stored at 32°F. It is then The temperature is then brought to 61°F and selected yeasts are added to start a temperature-controlled fermentation, until approximately 5 alcoholic degrees and 1.8 bars of pressure are obtained. The fermentation is stopped by lowering the temperature to 32°F and immediate filtration follows.

BOUQUET

Intense and fruity aroma typical of Muscat with hints of acacia flowers and citrus peel.

TASTE

Sweet and fresh, with hints of honey and peaches in syrup.

FOOD PAIRING

Pairs perfectly with a wide range of desserts including jam tarts, cheesecakes and cookies. Moscato d'Asti also pairs well with salami, hard cheeses, spicy dishes and shellfish.

ORIGIN

Provincia di Asti,
Piedmont, Italy

VARIETIES

100% Moscato Bianco

ANALYSIS

Alcohol	5.2% Vol
Total Acidity	6.3 g/l
Residual Sugar:	127 g/l

SIZE(S)

750ml 80516 75004 4

PACK(S)

750ml 6pk