



PLACIDO MOSCATO D'ASTI DOCG

Area of Production:

Provincia di Asti, Piedmont, Italy

Soil:

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

Grape Variety:

100% Moscato Bianco.

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.

Characteristics:

Color: Pale-straw.

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.

Alcohol Content: 5.2%

Total Acidity: 6.3 g/l

Residual Sugar: 127 g/l

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.