



Moscato d'Asti DOCG

LUMINE

VINE VARIETY

Moscato Bianco

DENSITY

4500 plants per hectare

VINEYARD

Valdivilla

PLANTATION

Classic Guyot 6 - 8 buds

EXPOSURE

North

AVERAGE AGE OF THE VINEYARD

20 - 45 years old

ALTITUDE

400 m a.s.l.

YIELD PER HECTARE

67 HL

SOIL COMPOSITION

White marls and blue clays

HARVEST

Manual, first ten days of September

TASTING NOTES

With a straw-yellow hue, the aromas of acacia intertwine with scents of sage, rosemary, and moss, with fruity notes leading to a finish of green apple, peach, and apricot. The lively and fine perlage harmonizes with its sugary presence and persistent freshness. This wine maintains an adrenaline-inducing character with vegetal undertones.

VINIFICATION

Soft pressing of the freshest grapes with good acidity, fermentation in stainless steel autoclaves at controlled temperatures between 16/18°C until the optimal production of the perlage and the achievement of 5% ABV.

