



# Moscato d'Asti DOCG

## VIGNA VECCHIA

**VINE VARIETY**

Moscato Bianco

**DENSITY**

5500 plants per hectare

**VINEYARD**

Valdivilla

**PLANTATION**

Classic Guyot 6 buds

**EXPOSURE**

South-East

**AVERAGE AGE OF THE VINEYARD**

70 years old

**ALTITUDE**

400 m a.s.l.

**YIELD PER HECTARE**

40 HL

**SOIL COMPOSITION**

White marls and blue clays

**HARVEST**

Manual, between the end of September and the beginning of October

**TASTING NOTES**

With a straw-yellow color embellished by golden hues, this wine boasts a broad and enveloping bouquet, animated by notes of citrus, mint, sage, acacia honey, and hydrocarbons. On the palate, the sweetness is balanced by acidity and a light effervescence. The finish, enriched over time with even more numerous and complex nuances, makes it perfect to pair with spoon desserts, fruit or cream cakes, and dry pastries. Its longevity of over fifteen years is a source of great wonder and attests to the quality of the product. Its versatility in consumption is increasingly intriguing for sommeliers and enthusiasts, who see it as a protagonist alongside dishes such as raw fish, foie gras, cheeses, and aged salamis.

**VINIFICATION**

Soft pressing of slightly overripe grapes, followed by a long stay on selected yeasts until the following spring after the harvest in stainless steel autoclaves at 0°C. Fermentation then continues at controlled temperatures between 16/18°C until the optimal production of the perlage and the attainment of 5% ABV. Once bottled, the wine is placed for 60 months in cases filled with sand, in conditions of ideal darkness, humidity, isolation, and staticity.

