

Quercia nelle Langhe Moscato D'Asti

Azienda Agricola Quercia nelle Langhe

Italy - Piemonte - Moscato d'Asti DOC

COLOR: Golden, straw yellow

NOSE: Rich and fragrant bouquet with reminiscences of ripe grapes, lime and rose petals

TASTE: Sweet, full and persuasive taste, but never overpowering thanks to a continual balance between residual sugar and acidity that drives a lingering finish

Specifications

Appellation	Moscato d'Asti DOC
Varietals	100% Moscato
Vinification	Hand-picked during the first ten days of September. > The white (blond!) Muscat grapes are gently pressed and the stalks, husks and seeds are immediately removed. The limpid must ferments at 18°-20° C in temperature-controlled stainless-steel vats. The wine is kept refrigerated until yeast is added in different times of the year, to bring out all the fragrance and freshness of the grapes. After resting a few days in the bottle, Moscato d'Asti is ready for the table and celebrates in the company of its admirers.
Pairings	Quercia nelle Langhe Moscato D'Asti

