

WINES

MOSCATO D'ASTI

DOCG



GRAPE VARIETY: Muscat
MUNICIPALITY: Acqui Terme
AREA: 3.4 hectares
EXPOSURE: South-West, South-East
COORDINATES: 44.706317, 8.421159
ALTITUDE: 380 m above sea level
YEAR OF PLANTING: 1980 and 2014
SOIL: several separate plots with mainly clayey and sandy soils



VINIFICATION: After initial pressing of the grapes, static clarification is carried out with conservation of the must in cold storage at 0 degrees. Fermentation at a temperature of 15 degrees takes place in autoclaves while subsequent ageing lasted 40 days, also in autoclaves, before being bottled.



TASTING NOTES
COLOUR: pale, bright straw yellow
BOUQUET: notes of yellow peach, sage, elderflower and lavender.
TASTE: full mouthfeel, sweetness well balanced by lively acidity.
PAIRINGS: hazelnut cake, anchovies with salsa verde, cheesecake.



LONGEVITY: over 3 years
TYPE OF BOTTLE: Burgundy bottle with an elongated neck and amber colour made exclusively for Scarpa, with the winery's trademark imprinted on the glass..
FORMATS: 0.75 L

