

# BOSIO



## *Moscato d'Asti DOCG*

### **TECHNICAL NOTES:**

*Producer:* Bosio

*Grape Variety:* Moscato 100%

*Alcohol:* 5.5%

*Colour:* Straw yellow

*Pressure:* 2 bars

*Total Residual Sugar:* 130 g/l

### **VINEYARDS:**

*Cultivation Area:* Asti Area

*Vineyard Altitude:* 200/300m above sea level

*Training System:* Guyot

*Soil:* Clayey-Calcareous soil

### **VINIFICATION:**

*Skin contact period:* Vinification without skins

*Fermentation Period:* 5 days in steel tanks at low temperature (15°C)

*Ageing:* 2 months on its own yeast

### **TASTING SUGGESTION BY VALTER BOSIO:**

*Tasting Impression:* Sweet, smooth with fruit and flower notes.

*Tasting temperature:* 8° C

*Meal Coupling:* Ideal as aperitif or at the end of the meal with fruits, aged cheeses or hazelnut cake