premium wine selection Vini di Qualità

Moscato d'Asti Fiorita

Gemma



CLASSIFICATION	D.O.C.G.
ТҮРЕ	White
REGION	Piedmont
PROVINCE	Cuneo
GRAPE VARIETY	Moscato
TYPE OF FARMING	Organic conversion
HARVEST	Beginning of September.

VINIFICATION

Soft pressing of the grapes; the must is clarified, filtered and put into autoclave at low temperature for the fermentation and *prise de mousse*.

TASTING NOTES

Straw yellow colour, lightly golden, with a delicate perlage. It reveals a sweet bouquet of rose, peach, apple, pineapple, surrounded by honey and pastry notes followed by a herbal note of sage. On the palate, CO_2 is delicate and creamy and stimulates the flavour with the fresh acidity and the fragrant citrus tone.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.