



Moscato d'Asti DOCG 2018

Tasting Notes

VARIETY: 100% white **Moscato**

COLOUR: soft golden yellow with straw reflections

SCENT IN PERFUME: fruity with hint of honey, sage and musk

FLAVOUR: sweet, fruity, recalls the fragrance of grapes

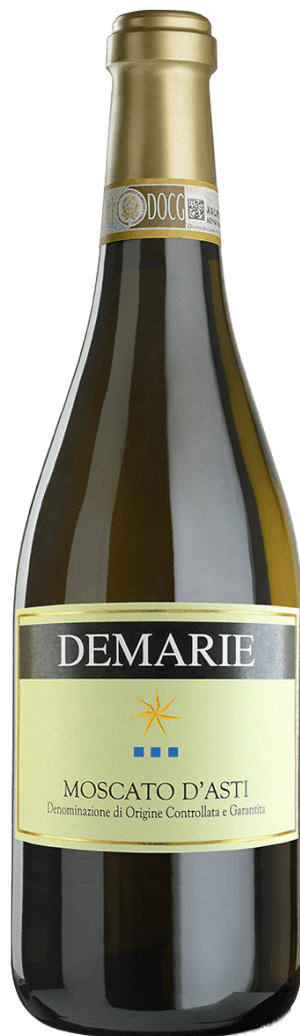
BEST SERVED AT: 6 °C - 42 °F

FOOD MATCHES: perfect with dry pastries, hazelnut cake, Christmas desserts like "Panettone"

VINIFICATION: partial fermentation in steel at a controlled temperature, filtration, second fermentation and bottling

SIZE / FORMAT: 0,75 l

AGEING POTENTIAL: the year after the harvest



Reviews

I Vini di Veronelli 2016 – 2 stelle

Annuario dei migliori vini italiani 2016 – Punteggio 88/100

Annuario dei migliori vini italiani 2015 – 88/100

I Vini di Veronelli 2015 – 1 stella

Annuario dei migliori vini italiani 2014 – 86/100

Vineyard

PRODUCTION AREA: Langhe

FARMING: traditional - guyot

KG OF GRAPES PER HECTARE: 9.000 kg/hectar

WINE PER HECTARE: around 6.500 liters

Chemical Analysis

ALCOHOL VOL. (%): 5,34%

SUGAR RATE: 148 g/l

TOTAL SO₂: 90 mg/l

FREE SO₂: -

TOTAL ACIDITY: 5,05 g/l

Az. Agr. Demarie Giovanni
di Demarie Aldo

Via Castellinaldo 16, 12040 Vezza d'Alba
Tel./Fax +39 0173 65454
Email: demarie@demarie.com
P.IVA IT 02787030044