

Prà Dòne

MOSCATO D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



PRODUCTION AREA

Castagnole delle Lanze, south of Piedmont,
between Langhe and Monferrato

Soils profile: calcareous

Average vineyard altitude: 280 mt

Vine density per hectare: 5000-6000 vines per Ha

Training System: Guyot modified with arc

Percentage of grape varieties: 100% Moscato bianco

WINEMAKING

The grapes are crushed, pressed and naturally clarified. The juice is stored, without sulfites, at low temperature in order to naturally prevent fermentation. To prepare the wine for bottling we add yeast and the temperature is increased to 12°-14° C (53-57°F). Alcoholic fermentation occurs in stainless steel autoclave to preserve natural CO2 from occurring. The fermentation is stopped at 5.5% Alc. by reducing again the temperature. There is no malolactic fermentation which preserves acidity, varietal fruit character and freshness.

Bottle ageing: 1 month

Alcohol by Volume: 5-5,5 %

Total acidity: : 5,5-6,5 ‰

Residual sugar: 150-170 g/l

PROFILE

Pale sunshine yellow in colour, our Moscato d'Asti has intense aromas of peaches, rose petals and ginger. On the palate it is delicately sweet and pétillant with a balanced acidity, good complexity with a finish of fresh apricots.

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