

Fior d'Acacia

Moscato D'Asti DOCG

Grape	White Moscato 100%
Municipality	Hills of Canelli
Vineyard size	4 ha - 30000 bot
Soil	Marin sedimentary origins, mainly sandy and white land
Vineyard exposure	South-East
Altitude	280 a.s.l.
Harvest	Manual, first week of September
Vinification	Soft pressing of the whole grape. The must is store in steel tanks at -2D°, it follows a slow fermentation in pressure tanks at controller temperature up to 5 alcohol content. For this process, the carbon dioxide developed during the alcoholic fermentation remains “trapped” in the wine giving it its natural slight effervescence.
Colour	Brilliant straw yellow.
Bouquet	Floral with notes of peach and apricot
Taste	Fragrant and creamy with pleasant and fine bubbles.
Service temperature	10 D°
Size	0.75 Lt,
Closure	Cork

