

# SCHEMA TECNICA



**Name:** Moschiaccio

**Denomination:** Moscato d'Asti DOCG

**Variety:** Moscato 100%

**Harvest:** manual in cases

**Vinification:** destemming and cold maceration before pressing. Fermentation in autoclave for 12 days at very low temperatures to preserve the delicate aroma of the variety.

**FML:** none

**Production:** about 3000-5000 bottles a year

**Tasting notes:**

**Colour:** yellow straw

**Bouquet:** characteristic and fragrant of Moscato

**Taste:** sweet, aromatic, characteristic, sometimes lively

**Service temperature:** 6-8°C

**Recommended pairings:** it goes perfectly with desserts and small pastries.

**The name:** from the Latin "schiacciare = tread out" or "crush" is an action referring to the crushing of freshly grapes. Here is borned "MO" (now) e "Schiaccio" (crush). Said that: I Moschiaccio and you?

**La Bioca S.r.l. agricola**

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