

TECHNICAL SHEET



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?

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