



MOSCATO D'ASTI DOCG *BE RLET*

Denomination: Moscato d'Asti DOCG

Grape variety: 100 % Moscato Bianco

Vine-training system: Guyot

Soil: Clayey-calcareous, calcareous-siliceous

Grape-harvest: Mid-August to early September

Max. Crop/hectare: 10 metric tons

Yield in wine: 75%

Alcohol percentage: 5,5 % Vol

Color: Golden straw colour

Perfume: Orange blossom, honeysuckle, almonds, ginger and fruit dominated by green grapes, citrus tones and ripe peach nuance

Taste: From pear and apple, to orange and lime with consistent appearances in the ripe, juicy peach and apricot category

Food match: Fruit-based desserts, ice creams, Christmas desserts, and ideal to prepare cocktails

Temperature of service: 8 – 10 ° C

Glass recommended: Cup

Ageing: None

Conservation: Cold storage in fresh wine cellars



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