



*Mainerdo*<sup>®</sup>

# MOSCATO D'ASTI DOCG



**Grape variety:** Moscato Bianco

**Area of origin:** Municipality of Neviglie – Estate-owned vineyards

**Total vineyard surface:** 2.80 Ha

**Exposure:** South/South-West

**Soil:** Tortonian soil rich in compact marl and silt.

**Plants per hectare:** from 3800 to 5000.

**Vine training system:** Guyot with 9-10 buds.

**Harvest:** By hand into crates of approx. 25 kg.

**Average production:** 80 hl. per hectare

**Vinification:** cold maceration at 3-4°C for 24 hours – Fermentation at 8-10°C for about one month.

**Ageing:** in steel for about three months.

**Colour:** golden yellow with brilliant greenish highlights.

**Bouquet:** acacia flowers, sage, each, orange and lemon.

**Palate:** delicately sweet palate with a good structure; fine, elegant and well balanced.

**Pairing:** medium-mature cheeses, fruit, patisserie and all kinds of desserts.

**Serving temperature:** 8-10° C

**Alcohol content:** 5,5 % vol.

**Bottles per year:** approx. 7500-8000

**Bottle sizes:** 75 cl.



**Azienda Vitivinicola Mainerdo**

Via Moretta, 20 – Neive (CN) – Piedmont – Italy – Tel. +39.0173.67056 – Fax +39.0173.67056  
mainerdo@mainerdo.com - www.mainerdo.com