

ALASIA MOSCATO D'ASTI

MOSCATO

5.0% ABV
UIAR025US
PIEMONTE



FOOD MATCH

Drink well chilled as a summer aperitif or after dinner with a fresh fruit salad.

TASTING NOTES

Sweet and gently sparkling with delicate aromas of honey, flowers and fresh grapes. On the palate, the wine reveals further aromatic apricot, stone fruit, grape notes and a soft mousse. Delightful refreshing acidity on the finish to balance the sweetness.

PRODUCTION

The grapes for Araldica's Moscato d'Asti are sourced from their members' vineyards, in the Monferrato hills in the south of the province of Asti in the Piemonte region. The vineyards have a south westerly aspect and are at altitudes between 250 to 400m above sea level. Vines are grown in limestone-clay soil using the Piemonte low Guyot trellis. The average age of the vines are about 30 years old, with the planting density of about 10,000 acres. The fruit is hand-harvested between the 1st to the 12th of September. Fermentation is in pressure tanks under temperature control. The fermentation is deliberately stopped by chilling and filtration to retain just 5% ABV and a luscious natural sweetness!

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750ml Case12 37.3 lbs
55 Cases / 5 Layers