



Fratelli Savigliano



<p>DESIGNATION: Moscato d'Asti D.O.C.G. 2023. GRAPE VARIETY: 100% Muscat. HARVEST PERIOD: early September. TRAINING SYSTEM: Traditional Guyot. AGE OF THE VINEYARD: 30 years. SOIL: calcareous-sandy. YIELD: 85 q/Ha. PLANTING DENSITY: 4440 vines per hectare. ALCOHOL: 5,5% vol. TOTAL SUGARS: 132,4 g/l. TOTAL ACIDITY: 5,87 g/l. DRY EXTRACT: 18,6 g/l. VINIFICATION: After mashing, the skins are immediately separated from the must, which is chilled at a low temperature. In this way, unwanted fermentation is prevented. The must is kept in cold stores (autoclaves) until fermentation starts, after which it is brought to a temperature close to 20°C, triggering alcoholic fermentation.</p>	<p>When the degree of alcohol reaches values close to 5,5%, the fermentation is stopped through refrigeration (-2 °C). Finally, we continue with the filtration and then bottling, under conditions of absolute microbiological sterility. REFINEMENT: in bottles. To be consumed within 1 year of bottling. COLOUR: intense straw yellow. AROMAS: floral and fruity, reminiscent of acacia flowers, wisteria and honey. TASTE: sweet, fresh, aromatic, moderate acidity. PAIRING: generally with desserts. SERVING TEMPERATURE: 5-6°C. STORAGE OF BOTTLES: vertical position. BOTTLE SIZE: 0.750 liter bottles. BOTTLES PER BOX: boxes of 6 or 12 bottles. WEIGHT PER PACKAGE: box of 6 bottles 8.5 kg; 12 bottles 17kg.</p>
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