

MOSCATO D'ASTI DOCG

FIRST YEAR OF PRODUCTION: 1974

THE WINE

It's a cheerful, light, aromatic wine, made with Moscato grapes owned by the family. It has always been the Piedmontese perfect excuse for refreshing break, and it's envied world wide for its uniqueness. The bouquet releases scents of wild flowers and white pulp fruits. The perlage is delicate and the gustatory sweetness is balanced. This is an amazing dessert wine but also a perfect companion for fresh cheeses.

Serving Temperature: 6 °C.



VINIFICATION

Harvest:

manual in small crates, from the end of August to the beginning of September (with slight variations depending on weather conditions).

Pressing and fermentation:

straight after being manually picked, the grapes are gently pressed. Thanks to the first pressing the wine becomes clear (by static cold-process) and is kept in cold storage at 0°C. The fermentation involves heating the juice from 0°C to 18°C, with the addition of yeasts which allow the temperature to the range between 18°C - 20°C. When the must-wine reaches 5 percent alcohol the fermentation is stopped by refrigeration at -3°C, then the wine is filtered and bottled.

VINEYARD

Altitude: 230 - 430 a.s.l.

Exposure: Various.

Soil: white marl clayey-calcareous.

Year of planting: 1964 - 1982 - 1984 - 2015.

Training system: Guyot.

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