

Sourgal

Moscato d'Asti DOCG

<i>Grapes:</i>	100% Muscat .
<i>Vineyards origins:</i>	Castiglione Tinella, at 350 mt. on the sea level.
<i>Harvest:</i>	Harvest usually stars between the end of August and the first week of September. Grapes are carefully selected to guarantee the highest quality of bunches.
<i>Vinification:</i>	In cellar, grapes are gently pressed and must, cleaned from waste and sediments, sits at cold temperature. Bottling under sterilized isobaric conditions.
<i>Characteristics:</i>	Yellow, changing towards green, vivid, brilliant. Intense, polyhedral: it recalls orange flowers, yellow peach, sage and just picked Muscat grapes. Sweet and harmonic, well balanced, with a typical Muscat's acidity.
<i>Alcohol content:</i>	5 % Vol. real and 12.7% Vol. potential.
<i>Preservation:</i>	Muscat's virtue lays in its exuberance, explosiveness, and brightness. Best if drunk young, to better catch ali its vigor.
<i>Recommended pairings:</i>	Cookies, tartes and leavened desserts. Pleasant before meals, with savory finger food.
<i>Serving Temperature:</i>	4/5 °C.

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