

*Cascina Pian d'Or*

# Bricco Riella

## MOSCATO D'ASTI DOCG



### Vine

100% white Moscato

### Soil

Sandstone with significant presence of limestone and tuft, hills of about 400 m. a.s.l.

### Training system and yield

Guyot system, more than 6000 plants per hectare with a grape/wine yield of 75%

### Harvest

The grapes are hand-picked during the first week of September, after a careful analysis of the maturation.

### Alcohol content

5 % Vol.

### Vinification

The harvested grapes are immediately soft-pressed and the must (max. yield 75 l. out of 100 kg of grapes) is cooled at 0°C and moved to cooling vats, in order to prevent undesired fermentations and maintain the aromas of the grapes. After several months and based on the market demand, the production starts. The must is moved to pressurized vats with temperature control, where it is heated at 20°C. The fermentation occurs with the addition of selected yeasts, which turns sugar into alcohol. When it reaches 4.5-5% alcohol by vol., the fermentation is stopped by cooling down the wine at -3°C and obtaining a perfect balance of acidity, sugar and alcohol. Microfiltration sterilizes and stops any residual of yeast: the clear and fresh wine is ready to be bottled.

### Tasting Notes

Straw yellow with greenish reflections, white and persistent foam. The taste is pleasantly sweet, fresh and intense, with a note of musk, very typical of Moscato grapes. Serving temperature: 6-8°C, serve in a cup glass. It is a perfect dessert wine to enjoy with pastries and bakery products.