

# BRICCO RIELLA

MOSCATO D'ASTI D.O.C.G



## Vine

100% white Moscato

## Soil

Sandstone with significant presence of limestone and tuft, hills of about 450/500 m. a.s.l.

## Training system and yield

Guyot system, 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% by Vol.

## Vinification.

The harvested grapes are immediately soft-pressed and the must (max. yield 75 l. out of 100 kg of grapes) is cooled to 0° C. and moved to cooling vats, in order to prevent undesired fermentations and maintain the aromas of the grapes.

After a few months and based on market demand, the production starts. The must is moved to pressurized vats with temperature control, where it is heated to 20°C. The fermentation occurs with the addition of selected yeasts, which turn sugar into alcohol. When it reaches 4.5-5% alcohol by vol. the fermentation is stopped by cooling down the wine to -3°C, obtaining thus a perfect balance of acidity, sugar and alcohol.

Microfiltration sterilizes and stops any residual yeast: the pure and fresh wine is ready for bottling.



## 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.

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