

AZIENDA AGRICOLA

PIETRO RINALDI



MOSCATO D'ASTI DOCG

D'Ampess

Color: straw yellow with green reflections

Perfume: white flowers and peach

Taste: this elegant wine is sweet and aromatic with wide and intense notes of fresh fruit and acacia honey.

Vine:

100% white Moscato

Cultivation area:

Vineyards located in Madonna di Como, hamlet of Alba, exposure: east. Soil: white marl with limestone and clay. Altitude: between 340 and 380 m, a.s.l.

Pruning method:

Guyot

Yield per hectare:

8500 kg

Harvest time:

around the first half of September, the grapes are picked by hand.

Fermentation:

In temperature and pressure-controlled vats at 18°C, the fermentation is controlled through the cooling of the must and the subsequent sterilized filtration.

Serving temperature:

cool at 5-6°C

Pairings:

Moscato is the protagonist of any party, it goes very well with desserts and cakes, try it with fresh cheeses too. A good refreshing drink during the hot summer afternoons.

Azienda agricola Pietro Rinaldi

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