Moscato Bricco Quaglia

deliciously sweet with crisp, green apple and honeysuckle...

Denomination: Moscato d'Asti DOCG
Vintage: 2017
Grape variety: 100% Moscato
Alcohol content: 5.5% by vol.
Awards: 
Average production: 110,000 bottles per year
Average yield per ha: 5,000 bottles
First vintage: 1977

Vineyard:
Name/location: Bricco Quaglia
Soil type: calcareous and sandy
Average vine age: 35-40 years
Average altitude: 300 m a.s.l.
Vineyard size: 20 hectares (50 acres)
Special characteristics: southern exposure, high altitude for Moscato
Farming: sustainable, no use of herbicides or pesticides

Winemaking process:
Time of harvest: beginning of September
Cellar: LA SPINETTA, Castagnole Lanze
Fermentation: one month in autoclave at 15 Celsius
Bottling: January to April
Particularities: first single vineyard Moscato in Italy
Release: January after harvest

Wine description:
Color: yellow with green reflections
Bouquet: sweet and sexy, with aromas of apple and honeysuckle
Taste: the 2017 is full bodied with sherbet, pair and peach flavors and a hint of sweet caramel
Evolution: drink young
Available bottle sizes: 375 ml, 750 ml and magnum
Pairings: dessert wine an appropriate choice for an aperitif or a refreshing splash with brunch

Training system: Guyot
Total acidity: 7%
Sugar content: 120 gr/l
pH level: 3.0
Recommended serving temp: 6-8 Celsius
Recommended glass: small Bordeaux