

MOSCATO D'ASTI DOCG VIGNA MONCUCCO



GRAPE

Moscato Bianco di Canelli.

ORIGIN

The vineyards are located on the Moncucco hill in the village of Santo Stefano Belbo, from 250 to 350 mt above sea level, with south-west exposition and strong slopes. The type of vineyards are the Moscato's Sori: historical and heroic vineyards.

SOIL

Marls and high percentage of thin sands.

VINIFICATION

In this bottle there is the **tradition** of our land. More than forty-years-old vineyards, planted on loose and steep slopes. The grapes are hand-picked and collect in baskets once they've reached the full phenological maturation. The fresh grapes are pressed intact, the must is filtrated without cold storage using the **Dutch sacks** and low-temperature fermentation starts and lasts for about 10 days. Depending on the year's characteristics, when the must reaches 5.5% or 6% abv the fermentation is stopped using the cold method and the must is left on the fine lees with daily movements for some months. After this process, it's clarified and bottled.

REFINEMENT/MATURATION

Several months in stainless steel tanks and at least 6 months after the bottling.

TASTING

Straw-yellow with green shadows. Great freshness and fragrance on the nose, with notes of sage, green apple and candied fruit. Pleasant balance in the mouth between sweetness and acidity, which bring to the wine length and power.

PAIRINGS

Sweet white wine with moderate alcohol level (about 6% abv). It's meant to be drunk cool, as a pairing for fresh or dry pastry. The pairing with salty dishes as aperitivo or with starters made by sauces and anchovies can be interesting.

TERESA SORIA

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