



Moscato D'Asti DOCG 2023

Bera Azienda Agricola, Piedmont, Italy

eCommerce # 754969 | 5.0 % alc./vol. | \$31.95 *subject to change

The grapes of this aromatic wine, with a delicate straw yellow colour and a complex, elegant and musky nose, ripen in sunny, south to south-west well-exposed vineyards that brings sweetness, flavour and a long aromatic persistence inside the glass, recalling the flavour and taste of ripe Moscato grapes.

Terroir:

Bera Azienda Agricola is located in the Langhe, on the right side of the river Tanaro, between Alba and Asti, surrounded by the villages of Barbaresco, Neive, Mango and Treiso in the village Neviglie. Vineyards cover a soft slopes hill with south-southwest orientation following the road from Neive to Neviglie. The soil is light-brown, rich in limestone and friable. A windy spot due to the conformation of the hills and the altitude varying from 320 to 380 m.a.s.l.



Vinification:

Fermentation in steel tanks, with controlled temperature. Fermentation is stopped by cooling at desired level of alcohol and residual sugar.

Variety: Moscato bianco di Canelli 100%

Residual Sugar: 125 g/L

Serving suggestion and food pairing: Serve chilled to 11°C. Very refreshing during summer. Perfect accompaniment for desserts with creams, fruit tarts, and pastries. Try some exciting pairings with sweet and sour Asian and fusion dishes.

Decanter (18vntg)

92p

