

Moscato D'Asti Giardino DOCG 2019 Azienda Vitivinicola Berta Paolo, Piedmont, Italy





Pale, almost golden, yellow colour; typical aroma of Muscat grapes, very fragrant with floral and fruity notes among which the yellow apple; sweet aromatic flavour with an aftertaste of honey and ripe fruit.

Terroir:

The vineyards and winery are in beautiful Nizza Monferrato, where the rolling hills of Monferrato meet the rugged hills of the Langhe.

Moscato D'Asti Giardino comes from a vineyard "Il giardino" and "Crivellina", 260 m elevation. Soil composition: marl, sands and sandstone. 40-60y.o. vines.





Vinification:

Handpicked in end August-September. Fermentation in vats at a controller temperature of ~20°C. Aged 3 months in steel.

Variety: Cortese 100%

Residual Sugar: 1 g/L

Serving suggestion and food pairing: Serve at 11°C. Best drunk young. Perfect accompaniment for dry and sweet creams, fresh and dried fruit especially with hazelnut, and medium-mature cheeses. Perfect to accompany the Christmas holidays and the New Year.

