



Wine Description

Made from 100% Moscato Bianco di Canelli, the most renowned clone in the Moscato family. Part of the restricted elite of DOCG sweet wines, Moscato d'Asti is probably the most popular sweet wine in winebars and restaurants throughout Italy, thanks to its versatility, lively style and uncomplicated profile. This Moscato d'Asti is fermented at low temperature in stainless steel tanks, this wine is minimally aged before its release.

Tasting Notes

Minimal aging results in a bright yellow color with pale golden hues and a fine perlage. The bouquet is refreshing and delicate with aromas of peach, pear and the textbook citrus blossom, typical of Moscato. Moncalvina is an elegant, slightly sweet and sparkling wine.

Suggested Food Pairings

Captivating and fun to drink, Moncalvina is recommended with light pastries, Panettone (Italian Christmas cake) or simply on its own.

Moncalvina Moscato d'Asti

DOCG 2010

vineyard characteristics

Grape Variety	100% Moscato Bianco di Canelli
Production Area	Canelli
Exposure	southern - south eastern
Soil Composition	marl and limestone
Training System	Guyot
Elevation (feet)	924
Vines per Acre	1600-2000
Yield per Acre (tons)	3.6

winemaking & aging

Harvesting Period	September
Harvest	selection in vineyards of the healthiest, ripest grapes collected in 20 kg crates
Fermentation Container	stainless steel tanks
Length of Alcoholic Fermentation (aprox days)	12/15
Fermentation Temperature (°F)	59
Vinification System	soft pressing
Malolactic Fermentation	no

aging

Aging Container	stainless steel tanks
Length of Aging Before Bottling	1 month
Length of Bottle Aging	1 month

analytical data

Alcohol	5.0 %
Total Acidity	5.30 g/l
pH	3.29
Residual Sugar	128 g/l

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