



# COPPO

1892

## MONCALVINA 2018 MOSCATO D'ASTI DOCG



Canelli is the most prestigious area for Moscato. Here this white and aromatic grape has been cultivated since the 13th century. Moncalvina perfectly illustrates to the world the beauty of this small, traditional area as these beautiful hills reveal the sweet soul of our Moscato

**APPELLATION:** Moscato d'Asti Docg  
**GRAPE VARIETY:** 100% Moscato Bianco di Canelli  
**EXPOSURE:** south-southeast  
**SOIL COMPOSITION:** calcareous marl  
**VINEYARD ALTITUDE:** 200-280 m a.s.l.  
**TRAINING SYSTEM:** Guyot  
**HARVEST PERIOD:** September 2018  
**HARVEST:** selection of the healthiest, ripest grapes hand collected in 40 lb picking baskets  
**VINIFICATION SYSTEM:** soft pressing is followed by a slow fermentation in stainless steel tanks, at controlled temperature until the alcohol content reaches 5%. During this process, carbon dioxide produced by the fermentation is captured by the wine giving it a natural light fizziness.

**ALCOHOL:** 4.89 % vol  
**TOTAL ACIDITY:** 5.30 g/l  
**pH:** 3.23  
**RESIDUAL SUGARS:** 129.67 g/l  
**COLOR:** straw colored yellow, slightly tinted with greenish reflections  
**NOSE:** floral notes along with peach and pear overtones  
**TASTE:** fresh and aromatic  
**PAIRINGS:** cakes, cookies, fruit based desserts  
**SERVING TEMPERATURE:** 10°  
**SIZES:** 0.750 l

