



COPPO

1892

MONCALVINA 2019 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 s.l.m.

TRAINING SYSTEM: Guyot

HARVEST PERIOD: September 2019

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: 4.81 % vol

TOTAL ACIDITY: 5.76 g/l

pH: 3.28

RESIDUAL SUGARS: 127.51 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: 750ml

