

valter bosticardo

Rairi

Moscato d'Asti DOCG

Sweet white wine with guaranteed and controlled designation of origin, obtained from white Moscato grapes, with foam from natural fermentation.

CHARACTERISTICS: Bright straw yellow color with golden hues and fine beads. Intense, aromatic bouquet, with hints of citron, wild flowers and acacia. On the palate, fresh orange blossom notes; harmonious rather full bodied and persistent, reminiscent of citrus, peach and acacia honey.

VARIETAL: 100% White Moscato

ALCOHOL: 5,5%

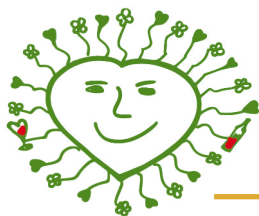
YEAR OF PLANTING: between 1959 and 1980

CLUSTER THINNING: 20% reduction by thinning out the bunches in early August.

FERMENTATION: stainless steel tanks under controlled temperature

LONGEVITY: at suitable temperatures (14-16°C), it can be safely cellared for 24-36 months

FOOD PAIRINGS: generally served with desserts; excellent with ripened cheeses and spicy cold cuts. Traditionally recommended for toasts in celebrations and on feast days.



tenuta dei fiori

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