



Viberti

Moscato d'Asti



Varietal: 100% Moscato.

Practice: Sustainable

Appellation: Moscato d'Asti DOCG

Alcohol: 5 %

Residual Sugar: 110 – 120 gr/Ltr

Winemaker: Gianluca Viberti

Acidity: 5 gr/Ltr

Dry Extract: gr/Ltr

Production: cs

Elevation: mtrs

Age of Vine: 35 years

Soil: Limestone

Tasting Notes: This wine exudes intense aromas of fresh grapes, peaches and white flowers. On the palate, it is delicately sweet and sparkling with balanced acidity, good complexity and a finish of fresh grapes.

Vinification: The grapes are crushed, pressed and clarified with a flotation system. Alcoholic fermentation occurs just a few weeks before the bottling where we add yeast and the temperature is increased up to 12° to 14° C. The fermentation takes place in stainless steel autoclave to help preserve the natural CO₂ in the wine. Fermentation is then stopped at 5% alcohol by further reducing the temperature

Aging: Wine is held in stainless steel tanks until bottling.

Food Pairing : Preferable with all desserts, Asian food, lobster and also great on its own as an aperitif.

Accolades



2209 W 1st Street Suite 111 Tempe AZ 85281
p. 480 557 8466 f. 480 557 0556

www.classicowines.com