

Emilio Vada

Moscato d'Asti DOCG - Campbianc -



DENOMINATION: Moscato d'Asti DOCG

GRAPE VARIETY: Moscato bianco di Canelli 100%

SOIL: calcareous-clay

CULTIVATION SYSTEM: guyot

HARVEST: first decade of September

WINEMAKING: the grapes are softly pressed to use only the most aromatic grape juice the must is then transferred to an autoclave where fermentation is activated by raising the temperature and allowing the natural yeasts to start processing the sugar into alcohol. When the alcohol content reaches 5 degrees and a perfect balance between acidity, sugars and alcohol is achieved, the temperature is lowered and the fermentation stopped. Subsequently the wine will receive a microfiltration and then bottled at a pressure of about 2atm.

ORGANOLEPTIC CHARACTERISTICS: straw yellow with fine and elegant perlage.

Intensely fresh at the nose with aromatic tones of peach fruit and apricot and sage. Sweet and aromatic taste is accompanied by fruity aromas typical of Moscato grapes with a pleasant finish.