

METODO CLASSICO MOSCATO ASTI DOCG CIRCA 26



DENOMINATION	Moscato d'Asti docg	ALCOHOL CONTENT	12,50%
COLOUR AND TYPE	Bianco; Metodo Classico Brut	HARVEST TIME	August
		AGING	In bottle on the lees for 36 months
VARIETAL	Moscato		
PRRODUCTION AREA	Camo	SERVING TEMPERATURE	8 °C
EXPOSURE	South	SERVING TEMPERATURE	Sorì Eroici (Heroic Sorì)

VINIFICATION First fermentation in stainless steel tanks at controlled temperature to maintain the aromas; 6 months on the fine lees in stainless steel tanks with weekly batonnage before bottling for the second fermentation.

TASTING NOTES Straw yellow, crystal clear in the glass; floral and complex on the nose, with fine, persistent and elegant bubbles, surprising for its freshness and minerality. Aromatic framework of sage, peach blossom and green apple, vibrant and persistent on tasting, together with the fullness of the bubble and which takes up, on a long and ample finish, the aromatic notes characteristic of the vine.

SUGGESTED PAIRINGS It is suitable for drinking as an aperitif or with hors d'oeuvres, canapés and elaborate finger food, foie gras and medium mature mountain cheeses.

MARCO'S NOTE *This wine is my brother Claudio's bet; for me, he has already won it.*



WWW.RAPALINO.COM
PIEMONTE ITALIA • AZIENDA AGRICOLA RAPALINO F.LLI NEVIGLIE (CN)



RAPALINO

INFO@RAPALINO.COM

+39 0173 630227 • +39 338 2194697