

Moscato d'Asti DOCG

The dessert wine par excellence. Straw yellow in colour at times quite dark, a quiet, delicate flavour, pleasantly sweet and fresh with moderate acidity.

Aromatic, floral and fruity notes that recall the freshly-gathered grapes.

Grown in the borough of Treiso in a west-facing vineyard.

Product Name: Moscato d'Asti DOCG
Cépage: moscato
Appellation: Moscato d'Asti
Classification: DOCG
Color: white
Type: effervescent
Country/Region: Treiso – Piedmont
Alcohol percentage: 5,5%
Sugar rate: 113,9 g/l
Number of bottles produced: 2000

WINEMAKING

Method: soft pressing of whole grapes at 0.6 bar. The clarified must after a flotation and filtration process is stored in stainless steel tanks at a controlled temperature of -3 °C. Fermentation can start even months after the harvest, the must is moved to steel autoclaves, selected yeast is inoculated and the temperature is increased up to 20 °C, reaching 5 / 5.5% alcohol and about 2 bar of pressure the wine is refrigerated and used bottled through a sterile filtration process at 0.45 microns.

Temperature: 20 °C controlled

Length: 12/15 days

Malolactic: no

Aging: in stainless steel tank

Minimum aging in bottle: 1 month

VINEYARD

% of Grape / Cépage: yellow moscato 100%

Soil: calcareous marl with sand

Exposure: west

Agricultural method: conventional

Year of plantation: 2008

Type of harvest: manual in cases

Geolocation: 44°42'15"N 8°05'06" E

BOTTLE

Empty bottle weight: 575 g

Aging potential: 2 anni

Cork size: 26x45

Cork material: micro agglomerated cork

Bottle type: Albeisa Traditional

Number of bottles per box: 6-12

Box size: 6 bot. 26x18x31 – 12 bott 26x32x34

CHEMICAL ANALYSIS

Dry extract: 19,05 g/l

Total acidity: 6,23 g/l (tartaric acid equivalent)

Volatile acidity: 0,25 g/l (acetic acid equivalent)

Total SO2: 116 mg/l

Free SO2: 30 mg/l



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