

MOSCATO D'ASTI DOCG

RIBOTA

THE WINE

Annual production (avg)

12000

Vinification

THINNING OF THE GRAPES AT THE END OF JULY.
MANUAL HARVESTING IN SMALL CRATES, PNEUMATIC
AND SOFT PRESSING OF THE GRAPES, FERMENTATION

Aging

3 MONTHS IN 50 HL AUTOCLAVE WITH
ELECTRONICALLY CONTROLLED TEMPERATURE AND
FERMENTATION GAS MAINTENANCE

Colour

INTENSE HAY YELLOW

Bouquet

FRESH FRUIT FLAVORS

Palate

SWEET, COOL AND FRAGRANT

Average alcohol content

5,5 % VOL

Serve at

12 °C

Refinement

1-2 YEARS



THE TERROIR

Production area

OUR VINEYARDS

Grape variety

MOSCATO 100%

Vine density

5500

Wine age

29-31 YEARS

Training method

GUYOT

Sun exposure

SOUTH/SOUTH-EAST

Soil

CALCAREOUS BASE, MIXED CLAY

Yield

9000 KG PER HECTARE

