



## *Asti DOCG Secco*

### **TECHNICAL NOTES:**

*Producer:* Bosio

*Grape Variety:* Moscato 100%

*Alcohol:* 11.5%

*Colour:* Straw yellow

*Total Residual Sugar:* 17 g/l

### **VINEYARDS:**

*Cultivation Area:* Santo Stefano Belbo

*Vineyard Altitude:* 200/300m above sea level

*Training System:* Guyot

*Soil:* Clayey-Calcareous soil

### **VINIFICATION:**

*Skin contact period:* Vinification without skins

*Fermentation period:* 10 days in steel tanks at low temperature(15°C)

*Ageing:* 3 months on its own yeast

*Yeasts:* Selected yeasts.

### **TASTING SUGGESTION BY VALTER BOSIO:**

*Tasting Impression:* Dry, aromatic with fruit and flower notes

*Tasting temperature:* 8° C

*Meal Coupling:* Ideal as aperitif or at the end of the meal with fruit, aged cheeses or hazelnut cake