

## Moscato d'Asti d.o.c.g.- Riveto

The grapes are grown on both the vineyards in Costigliole d'Asti and Bricco di Neive, and others located in Mango.

The alcoholic fermentation and subsequent secondary fermentation in pressure tanks give the wine a delicate perlage, accompanied by the classic floral and fruity sensations. On the mouth it is reminiscent of wisteria, elderflower, Bosc pears and orange zest.

Panettone and Moscato represent one of the strongest combinations there is. However, anyone who fancies a brief flirtation

– gastronomically speaking – should absolutely try it with Belon oysters. The tangy sweet sensation of the oyster will blend perfectly with the fruity softness of the wine.

DESIGNATION: Moscato d'Asti d.o.c.g.

GRAPE-VARIETY: 100% Moscato Bianco

VINEYARDS: villages of Neive and Costigliole d'Asti

FACING: south-west

SOIL: sandy – calcareous

VINE-TRAINING SYSTEM: Guyot

YIELD: 70 hl./hectare

VINIFICATION: maceration on the skins, followed by soft pressing and natural settling of the must.

FERMENTATION: secondary fermentation at a low temperature in steel pressure tanks (approx. 20 days), followed by cold stabilization and microfiltration prior to bottling.

APPEARANCE: intense, bright straw yellow, with persistent perlage.

NOSE: very intense, fresh and fragrant, with notes of tropical fruit.

TASTE: sweet, with marked crispness bringing out the flavour and aromatic nature of the grapes.

PAIRINGS: this highly appealing wine is perfect for drinking on its own as an aperitif, or matched with fresh fruit, fruit sorbets, fresh cheeses, pastries and panettone.

ALC. BY VOL: 5%

SERVING TEMPERATURE: 5°C



Azienda Agricola Dante Rivetti