

San Carlo®

Moscato d'Asti DOCG

Area of production:

Castiglione Tinella, Langhe (Piedmont).
Regione San Carlo.

Vine training system:

Low trained Guyot system with 8-9 buds on the
fruiting cane.

Grape variety:

White Moscato.

Vinification:

White wine method, soft pressing, decanting and
storage at regulated temperature. Tank fermentation.

Ageing:

Between 20 and 40 days in the bottle depending on
the year.

Colour:

Golden yellow.

Nose:

Typically characteristic, reminiscent of wisteria and
linden, peach and apricot with an exterior of balsamic
fragrances.

Palate:

Typical intensity of Moscato varieties with notes of
sage and orange blossom.

Bottle:

Albeisa.

Closure:

Cork single piece.

Sizes available:

Bottle 0,75 L.

Abv:

From 12,50 To 13,50 % of which 5,5 developed
alcohol.

