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.

