

MONTALBERA®

SAN CARLO® Moscato d'Asti DOCG

Area of production:

Castiglione Tinella, Langhe (Piedmont).

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 600 g.

Closure:

Cork 26x45 single piece.

Sizes available:

Bottle 0,75 L.

Abv:

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

