

MONTALBERA®

SAN CARLO®

MOSCATO D'ASTI D.O.C.G.

Area of production:

Castiglione Tinella, San Carlo estate Langhe, Piedmont.

Vine training system:

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

Grape variety:

100% Moscato in pureness.

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 Muscat varieties with notes of sage and orange blossom.

Bottle:

Albeisa bottle 600 g - Uvag green color.

Closure:

cork 26×45 single piece.

Sizes available:

bottle 0.75 L.

ABV:

from 12.50 to 13.50 degrees of which 5.5 actual alcoholic strength.

Total acidity:

5.6-6.0 g/L.

Residual sugar:

130-150 g/L.

Dry extract:

24-26 g/L.

