BRICCO RIELLA

MOSCATO D'ASTI D.O.C.G

Grape Variety: 100% Moscato bianco

Soil:
Hill soil of sandstone origin with a significant presence of limestone mixed with tuff, with an altitude of 450/500 metres above sea level. Guyot training system, approximately 6000 vines per hectare with a grape yield of 75% in wine. The harvest is done by hand, after careful analysis of the ripening in the end of August, first week of September.

Alcohol: 5 % Vol.

Winemaking process:
The harvested grapes are immediately soft-pressed and the must is cooled to 0° C. and moved to cold storage, in order to prevent undesired fermentations and maintain the aromas of the grapes.
After a few months and based on market demand, the production starts. The must is moved in pressurized steel tank with controlled temperature, where it is heated to 20°C. The fermentation occurs with the addition of selected yeasts, which turn sugar into alcohol. When it reaches 5 degrees of alcohol the fermentation is stopped by cooling down the wine to -3°C, obtaining thus a perfect balance of acidity, sugar, and alcohol.
Microfiltration sterilizes and stops any residual yeast and the pure and fresh wine is ready for bottling.

Tasting note:
Brilliant straw colored, with fine bead. Sweet and simple nose with classic aromas of sage, lavender, lily of the valley, plum, citrus, gooseberry, almond and mineral notes. Sweet, soft and lively fresh mouth with hints of citrus in the finish.

Food pairings:
With Moscato D'Asti you can experiment and have fun!
The classic pairing is with desserts, sorbets, tarts, sponge cake, biscuits, pandoro and panettone, donuts and plum cake. Or, serve it very cold (at 4-5 degrees) as an alternative and less alcoholic aperitif. Or play with savory dishes: with particularly tasty cured meats such as salami and sausage; with ham and melon; with seafood. Also perfect with spicy and tasty dishes such as those of Indian, Asian or Middle Eastern cuisine. Try it and believe it!.on il Moscato D'Asti c'è da sperimentare e divertirsi!

Serving temperature: 6-8°C

Cascina Pian d'Or
Like fresh grapes in a glass