



Orlando Abrigo

MOSCATO D'ASTI

Denominazione d'Origine Controllata e Garantita

Variety:	100% Moscato Bianco of Canelli
Location:	Cappelletto - Treiso (400 mt slm)
Soil:	Calcareous, clay
Exposition:	East-West
Pruning:	Short
Training:	Guyot (9/10 buds per vines)
Density per hectare:	4000
Hectare:	0.6
Bottles produced:	6000
Implantation year:	1990-2000
Winemaking:	Freshly harvested grapes are gently crushed: the must obtained, after a first rough filtration, is stored and preserved in stainless steel tanks at a temperature of -1/0°C. This process extracts and preserves all the aromas contained in the skins and pulp of the grapes.

Tasting notes:	Moscato d'Asti is an aromatic wine that expresses the primary aromas of the grape. It has intense aromas of orange blossom, peach and thyme. The colour is straw yellow with greenish reflections. It has a fine and elegant perlage with sweet and balanced sensations. It is the wine of celebrations: it brings cheerfulness and joy.
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