



LA TRAVA

Moscato d'Asti DOCG

Varietal

100% *Moscato bianco* grapes

Description and Production

Moscato bianco varietal is farmed in 52 municipalities of *Langhe, Monferrato* and *Roero* located in the production area of *Asti spumante* and *Moscato DOCG*. *Moscato* varietal is extremely peculiar because it is suitable for almost any position but is susceptible to many diseases and it therefore requires special attention.

It is harvested between August and September. After a soft pressing the must is left to rest at very low temperature. Fermentation takes place in temperature-controlled tanks and lasts about three weeks. It is bottled in winter and left to rest for about a month.

Organoleptic properties

Bright straw-yellow colour, delicate aroma with hints of white flowers, pear and apple. Sweet, lively and delicate taste with a long finish.

Pairing and Serving

Moscato d'Asti is excellent when paired with desserts, fruit pies, peach or berry mousse, fruit cocktails, biscuits and hazelnut cakes. It can also be used to prepare white meat second courses such as *Moscato* roast chicken. It is worthwhile to try the contrasting flavours of *Moscato* and mature cheese such as *Parmigiano Reggiano*.

Serve chill: 8-10° C (46-50° F)

Technical information

Alcoholic content: 5% vol

Packaging: Dark heavy *borgognotta* bottle

Position

Sant'Adriano vineyard is located on the top of the hill of Mango. Its airy east-facing position gives a sweet and scented product.

Brich dij Luijs vineyard gives a peculiarly sweet and scented grape selection thanks to its eastern exposure.

Awards

Decanter Wine World Awards 2017 – Bronze Medal

