



ENOCLASSICA

selection

Fiorellino Moscato D'Asti DOCG

Producer Gianni Doglia

Winemaker Gianni Doglia

Estate Founded 1947

Country Italy

Region Piemonte

Appellation Moscato D'Asti DOC

Grape Varietal 100% Moscato D'Asti

Soil Composition Calcareous and clay

Elevation 330 meters

Fermentation Method To preserve in the wine the fragrance of the fruit they adopt a particular technique of harvesting and vinification. In fact the grapes, are harvested manually and laid with care in boxes for the transportation to the winery; here they are pressed gently and the must obtained is preserved in cooling vats (-1,5° C) until it is time to vinify it in the autoclave. The fermentation takes place at a controlled temperature and with the help of selected yeasts until it reaches 5% alcohol.

Aging The aging continues in stainless steel vats, after 6 months is bottled.

Alcohol Content 5%

Tasting Notes The varietal aromatic tones are articulated in delicate oral notes like jasmine, rose, sage, mint with fruity tones of peach, apricot, pineapple and banana. A natural slightly sparkling wine; the sweet and aromatic taste is accompanied from a fresh citrus finish with a long persistence.

