AZIENDA AGRICOLA

MARCHESI INCISA
DELLA ROCCHETTA

Marchesi Incisa della Rocchetta
Rocchetta Tanaro – Piemonte, Italy

Felice Moscato d'Asti docg 2018

Felice means "*happy*" in Italian, and Moscato is usually consumed during joyous occasions. Moscato d'Asti is an elegantly sweet- and aromatic wine, known worldwide as a specialty from the Monferrato area in Piedmont. Not only a dessert wine: it can be appreciated as well as an aperitif wine with strawberries, or as an alternative to *sauternes* for cheeses.

Tasting notes

Color: Straw yellow
Nose: Fragrant and floral, lychee, loads of stone fruits (peach). Scents of wild sage, wisteria and acacia flowers
Taste: Elegantly sweet with a delicate sparkle that will tickle your tongue

Winemaking process

Moscato grapes are softly pressed. Must decantation and wine fermentation occur in stainless steel vats at controlled temperature and pressure. Refrigeration is carried out to stop fermentation and preserve the natural sugars.

Vineyards & Soil

Moscato grapes are cultivated on the hills surrounding the city of Canelli, Piedmont – one of the best known production areas for this wine
Average yield per vine: 2.5 kg (9,000 kg/ha)
Type of soil: mostly calcareous and clay

Time of harvest: Mid to end of August

Average availability: 30,000 bottles / 2,500 cases

Analytical values

Potential alcohol content: between 12.5 and 13% alc. by vol.
Acquired alcohol content: 5.5% alc. by vol.
Total acidity: 5.07 g/l
CO_2: 1.44 atm
pH: 3.19

Net dry extract: 18 g/l
Total reducing sugars (glucose, fructose, sucrose) : 118,6 g/l

Total SO_2 (at bottling): 144 mg/l

Food Pairing: Moscato can be enjoyed as an aperitif, as a delicious summer wine, or more typically with desserts and semi-hard cheeses.
Suggested serving temperature: 8-10 °C/46-50 °F

Aging Potential: Drink it young and within 2 years to fully appreciate the fresh delicacy of this wine.
Storage: Keep the bottles at a constant temperature, ideally at 15°C/59°F, in a horizontal position.

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