

FERRARIS

— AGRICOLA —

VIGNAIOLI IN MONFERRATO

IL GIAJ

MOSCATO D'ASTI D.O.C.G.

Moscato: the pearl of Piedmont, made from the partially fermented must of Moscato grapes. Where else in the world could you find a dessert wine so fragrant and versatile, so simple and yet so noble? In the glass the wine is a clear and bright straw-yellow, while a creamy foam of fleeting bubbles accompanies every pour. The bouquet is aromatic and intense, reminiscent of the white flesh of peach, the sprig of sage, chamomile and the scents of spring flowers in bloom. Its taste is delicately sweet but never cloying, and well-balanced by a persistent freshness. Pair it with your favourite cakes and chocolate desserts.

Grape Varietal: Moscato 100%

Production Area: Castagnole Monferrato, Asti District

Soil: Mix of rich soil and clay

Growing System: Long Cordon Spur

Density: 5000 vines per hectare

Age of the Wines: 10 years

Alcoholic Fermentation: Charmat Method

Alcohol: 5.5%

Residual Sugar: 120 g/l

Total Acidity: 5.7 g/l – tartaric acid

Colour: Pale straw yellow with slightly green reflections.

Bouquet: Intense with hints of orange blossom, white peaches, honeysuckle and fleshy fruits. The perfume of this wine is persistent and unique to Moscato, a more pleasant aroma is hard to imagine.

Taste: Refreshing peach, with the aromatic characteristics persistent on the palate. Delicately sweet, fragrant and fresh, aromatic and elegant.

Food Pairings: It is low in alcohol and is an excellent accompaniment to many desserts. Perfect when paired with hazel-nut cakes, Italian panettone, and panna cotta.

Serving Temperature: 6-8°C

