

MAXIMA



# MOSCATO D'ASTI

Denominazione di origine controllata e garantita

**SOIL TYPE** Calcareous with sandy veins

**FACING** South, Southwest

**TRAINING SYSTEM** Classic Guyot

**PRODUCTION** 100 q.li/ha

**VINIFICATION** In steel autoclave, immediately after the harvest, the grapes are gently pressed and the must obtained is made bright with clarification and filtration in insulated tanks at a temperature of 0 °. The juice is stored in steel tanks until processing in an autoclave to obtain a lively wine. alcoholic fermentation using selected yeasts with a fermentation temperature control

**AGEING** In steel at a temperature of 14/16 ° for 12/14 days and subsequently bottled

## ORGANOLEPTIC CHARACTERISTICS

Fresh and delicate on the nose, with complex and intense aromatic notes. The taste is sweet, pleasantly tart with a very persistent aroma, full-bodied, round and velvety. Straw yellow color with light golden hues.