



Piemonte Moscato DOC

Piero Gatti
il Moscato.

Piemonte doc moscato has a straw-yellow colour and honey, ripe fruits, peach and pear aromas. A light citrus fruit scent completes the flavour. It has a mild aromatic taste and a good freshness that bubbles make more incisive.

Basic informations

Product Name: Piemonte doc moscato
Cépage: Moscato
Appellation: Piemonte Doc
Classification: DOC
Color: white
Type: sparkling/sweet
Country/Region: Italy, Piemonte
Vintage: 2022
Alcohol percentage: 5,5 %
Residual sugar: 130 g/L
Aging: inox steel
Number of bottles: 40.000

Vinification (Wine-making)

Method: Crushing and soft pressing of the grapes. The must is kept at -2°C until the fermentation with selected yeast, when the temperature rises to 16°C. It takes about 5 days.

Vineyard

% of Grape / Cépage: moscato 100%
Soil: calcareous
Exposure: South
Agricultural method: traditional
Date of Harvest: 20/08/2022
Type of Harvest: by hand, in small crates
Geolocation: Santo Stefano Belbo