

PALÁS MOSCATO D'ASTI DOCG

Terroir

From vineyards in the heart of the historic area most suitable for this grape variety.

Vinification

Soft pressing of the whole cluster. The must is stored in a tank at -2°C to maintain the integrity of the aromas, followed by slow fermentation in an autoclave at a controlled temperature until achieving an alcohol content of 5%. During this process, a part of the carbon dioxide developed during fermentation remains "entrapped", giving the wine its mild, natural effervescence. Before bottling, the it then undergoes a process of micro-filtration to give the wine its clarity, purity and prevents any further fermentation of the yeasts.

Features

Color: brilliant straw yellow. Nose: white flowers, sage, tropical fruits. Taste: balanced, persistent fragrance, with fine bubbles and a fresh, moderately sweet and savory finish.

Food Pairings

Perfect when served with fruit desserts and sorbets.



Producer

Michele Chiarlo

Category

Dessert

Sparkling

White

Grapes

100% white Moscato

Appellation

Moscato d'Asti (DOCG)

Size

750 ml

Degree of alcohol

5 %

Serving temperature

10 °C

Available in these provinces

- Quebec