

Moscato d'Asti DOCG Superiore

The production of sweet sparkling Muscat wines requires special techniques and high tech facilities. After harvest the grapes are pressed, the obtained must is microfiltered and then kept at very low temperatures without fermentation. The latter happens throughout the year, usually about 3 weeks before the next bottling. It takes place in closed vats called „autoclave“ that are sealed at a certain point in order to keep the CO₂, produced by the yeast, inside the wine. Fermentation is stopped by abrupt cooling down when the needed pressure and the desired quantity of residual sugars are reached. Then the sparkling wine passes through isobaric filters in order to get rid of the dead yeast cells - the so called lees, formed during fermentation, and is bottled.

Alc.vol.: 4,90%

Total acidity: 5,09 g/L

Residual sugars: 129,2 g/L

Dry extract: 18,1 g/L

Total SO₂: 93 mg/L

