

“Blaida”

Vigna Senza Nome



Appellation:	Moscato d'Asti DOCG
Produced using grapes:	100% Moscato
Harvest:	beginning of September
Average yield per hectare:	8000 kg/ha
Vinification:	Removal of grapes from the stalks and maceration on the lees for several hours in horizontal press and subsequent pressing. Vinification with sampling of the foam in autoclave with controlled temperature for several days at approximately 16° C. At the end of fermentation, there is refrigerated stabilization at - 4°C, then microfiltration and finally bottling.
Alcohol level:	5.5 % Vol.
Fining in bottle:	Several weeks
Color:	Bright straw yellow, nice foam and rich perlage.
Floral :	An extraordinarily fresh bouquet, and quite varied; from among the many notes one can distinguish fresh fruit, orange blossoms, rose and musk. A sweet flavor, but a graceful one, aromatic characteristics of the grape, delicious and with a long finish.
Serving temperature:	6-8 ° C.
Recommended with the following dishes:	Fruit, fruit desserts, dry pasta, <i>panettone</i> , hazelnut cake, particular cheeses such as Castelmagno. Very pleasing as a thirst quenching beverage at any time of day.

“Biaida”

**Anticipated duration
of the wine:**

recommended within the first two years.

Packaging:

In cases of 6 or 12 750-ml bottles. Boxes of 12 half bottles of 375 ml

***FIRST YEAR OF PRODUCTION: 1990**