

## MOSCATO PROVINCIA DI ASTI I.G.T.



**Region:** Oltre Po Pavese

**Grapes:** 100% Moscato grapes.

**Vinification:** The grapes are usually harvested by the end of August and are then taken to the cellar where they undergo a soft pressing procedure which eliminates the stems and skins. The first pressing must rest in a low-temperature steel tank for 12-18 hours to allow the maximum extraction of aromatic substances. Elements are added to the must to favor clarification. Alcoholic fermentation is then induced with selected active yeasts (which enhance the aromaticity of the vine) and is carried out at a controlled temperature for a period of 15-20 days. Fermentation is stopped when the sugar level is sufficient to keep the must sweet. The wine is then poured out into autoclaves. Here the second fermentation takes place, induced by selected yeasts to give a sparkling natural tone to the wine. Finally, the wine is filtered and bottled.

**Tasting Notes:** Corte del Vescovo Moscato is a sweet sparkling white wine that likes to party. It has a typical straw yellow colour with greenish hues, a fresh bouquet, with pleasant floral notes and honey hints. The taste is sweet to the right point, elegant and well-structured.

**Alcohol Content:** 6%

**Food Suggestions:** We recommend serving it at 8 °C and pairing it with sweet foods, such as cream cakes and pastries, cheesecake, and apple pie. It goes excellently with Italian festive cakes such as the Colomba and Panettone.

**Bottle:** 750ml with Stelvin screw cork.

# WINE TASTING SHEET

<b>Winery:</b> Vescovo Moro Group Srl <b>Brand:</b> Corte del Vescovo <b>Appellation:</b> IGT <b>Vintage Year:</b> _____		<b>Country:</b> Italy <b>Area/Region:</b> _____ <b>Price:</b> _____
<b>Clarity:</b> Cloudy, Bitty, Clear, Brilliant  <b>Depth of color:</b> Watery, Pale, Medium, Deep, Dark  <b>Color:</b> (White Wine) Green tinge, Pale yellow, Yellow, Gold, Brown (Red Wine) Purple, Purple/Red, Red, Red/Brown  <b>Viscosity:</b> Slight sparkle, Watery, Normal, Heavy, Oily	<b>Comment:</b>	
<b>General Appeal:</b> Neutral, Clean, Attractive, Outstanding, Off (e.g. yeasty, acetic, oxidized, woody, etc.)  <b>Fruit Aroma:</b> None, Slight, Positive, Identifiable  <b>Bouquet:</b> None, Pleasant, Complex, Powerful	<b>Comment:</b>	
<b>Sweetness:</b> (White Wine) Bone-dry, Dry, Mediumdry, Medium-sweet, Very-sweet  <b>Tannin:</b> (Red Wine) Astringent, Hard, Dry, Soft  <b>Acidity:</b> Flat, Refreshing, Marked, Tart  <b>Body:</b> Very light & thin, Light, Medium, Full-bodied, Heavy  <b>Lenght:</b> Short, Acceptable, Extended, Lingering  <b>Balance:</b> Unbalanced, Good, Very well-balanced, Perfect	<b>Comment:</b>	
<b>Sweetness:</b> Coarse, Poor, Acceptable, Fine, Outstanding _____ <b>Final Comment:</b> _____ _____		<b>Overall Score</b> (1 to 10)