DOGLIOTTI 1870 · ITALY

Moscato d'Asti di Erik, 2012

Moscato d'Asti DOCG, Piedmont

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Muscat	6%	2012 · 750 ml

SPARKLING, LIGHT-BODIED

Tasting notes

Brilliant straw yellow colour with light golden reflections on the rim. It has a balanced, fine, and persistent frothiness. Its delicate perlage melts in the mouth for a very pleasant sensation. On the nose, it has the typical aroma of Moscato, a perfumed combination of musk, sage, white flowers, and yellow fruits, ripe apricot, and vanilla. The mouthfeel is light, refreshing sweetness that is surprising and contrasts perfectly with its strong acidity. it is very persistent and leaves savoury and mineral notes on the palate.

About the wine

After a brief cold maceration, the grapes are pressed and the must begins alcoholic fermentation. Part of it ferments in stainless steel under controlled temperature with selected yeasts, and the rest is left to ferment with native yeasts in oak barrels. Once both fermentations are completed, the Moscato is left to age on the lees and the two separate parts are blended only in the pre-bottling stage. After bottling, the wine is left to age in the cellars for a minimum of 18 months before it is ready for sale.

Winemaking

MATURATION	18 months in bottle

Cellar and service

SERVE AT	6–8 °C
FOOD PAIRING	Perfect wine as an aperitif or to be enjoyed with snacks, crudités, light meals and even desserts. Very versatile indeed.

Say it: Dogliotti: doh-LYOT-tee; Moscato d'Asti: mos-KAH-to DAHS-tee