



MARCO CAPRA

AZIENDA AGRICOLA



MOSCATO D'ASTI DOCG "BRICCO DELLE MERENDE"

Made with Moscato grapes.

Altitude: 380 m above sea level.

Soil composition: calcareous marl.

Plant density: 5000 vines / hectare.

Vine training system: traditional Guyot.

Yield per hectare: 9 tons.

Harvest: the grapes are thoroughly selected by hand in the vineyard during the first fortnight in September.

Vinification: after the grapes have been soft pressed, the must is decanted and stored at a controlled temperature. Fermentation takes place in autoclaves, at 16-18°C, until it reaches the perfect balance of alcohol, sugar and acidity.

Description of the wine

Colour: straw yellow with greenish hues, fine and persistent froth. **Bouquet:** intense floral notes, scents of yellow peaches and sage are perceived.

Flavour: intense, persistent, sweet and well balanced with the typical aromatic sensations of this grape variety.

Serving suggestions: ideal with every type of dessert, but serving it at the end of meals only would be insufficient for a product of excellent characteristics which have made it unique and inimitable all over the world. It is an excellent companion for conversation, with friends or at a table in a bar.

Serving temperature: Serve chilled at 8-10°C.

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