



Moscato d'Asti DOCG

The grapes of this aromatic wine, with a delicate straw yellow color and a complex, elegant and musky nose, ripen in sunny, south to south-west well-exposed vineyards that brings sweetness, flavor and a long aromatic persistence inside the glass, recalling the flavor and taste of ripe Moscato grapes.
It pairs well with desserts and in particular with creams, fruit tarts, and pastries.



TECHNICAL DATA

Solar Exposure: East-South, South-West, with the layout of the rows to allow the outmost penetration of the sunrays on the leaves and the grapes.

Composition of the soil: calcitufa, clay, exalting the fine aroma of this particular vine tree.

Planting Density: 4800 per ha.

Breeding system: Gouyot.

Grape Harvesting: between the first and the third week of September, entirely by hand.

ORGANOLEPTIC DATA

Classification: Moscato d'Asti DOCG

Grape: Moscato

Colour: yellow straw color in a range of shades.

Perfume: rich aroma that keeps the fragrance of the Moscato grapes, mixed with a slight scent of yeast and flowers.

Taste: lovely, sweet flavor harmoniously balanced with acidity and a moderate percentage of alcohol, brightened by delicate froth.

Coupling: serve chilled, centigrade with desserts, pastry, as an aperitif, as a thirst quencher any time of the day, especially when it is time to celebrate.

ANALYTIC DATA

Alcohol Content: 5% vol

Sugar: 130 g/l

Total acidity: 6,0 g/l

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