



Su Reimond Moscato d'Asti DOCG

This wine is a Moscato, complex and structured, made with grapes from vineyards suited. The intense and fragrant aromas of wisteria and peach, of sage and lemon, last and enhance the sweet, fresh and delicate, stimulating flavour thanks to the fine perlage. Meditation wine, it pairs well with every type of dessert and sweets.



TECHNICAL DATA

Solar Exposure: facing 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: 4500 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 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 flavour harmoniously balanced with acidity and a moderate percentage of alcohol, brightened by delicate froth.

Coupling: serve 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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