

MOSCATO D'ASTI DOCG

Righej

The Moscato d'Asti DOCG Righej is a sparkling sweet and aromatic white wine made up of white Moscato grapes. The main feature of this wine, fresh and fragrant, is its fruity and intense bouquet which reminds of the flavor of the grapes. It is perfect to be matched with any kind of dessert and aged cheese.

VINEYARD

Position: Neviglie municipality;
Vineyard : Righej;
Grape varietal: White Moscato;
Altitude: 450 m above the sea level;
Exposure: south-west;
Geological origin¹: Lequio formation - alternation of sandstones (more and less cemented), sands and compact marls;
Soil²: fine and calcareous Typic Ustorthent, coming from the hillsides;
Planting year: 1965;
Planting density: 4,000 vine stocks/ha;
Growing method: trellis;
Pruning method: Guyot;
Grape yield: 100 q/ha;
Wine yield: 7,500 L/ha.

VINIFICATION

The Moscato grapes have to be harvested within the first decade of September.

Once in the winery, grapes are destemmed, crushed and chilled (temperature of 10-13 °C).

Then, the grapes have to be put in the pneumatic press to divide the skins from the must (soft crush). The must is then left to rest a couple of days in stainless steel thermo-conditioned tanks (13°C) to separate the turbidity.

The clear must is then filtered and stored in stainless steel tanks. Temperature 0°C.

Before the bottling the must has to be put in sealed tanks and selected yeasts are added. Now, carrying out the Martinotti-Charmat method, the partial fermentation of the sugars begins.

Eventually, the isobaric bottling is carried out. Here pressure should not exceed 1.7 bar.

ORGANOLEPTIC PROFILE

Bubbles: thin and persistent;

Colour: golden yellow with greenish reflexes;

Bouquet: rich and intense with hints of violet, rosemary, honey and orange flowers;

Taste: sweet and fragrant. Acidity is well balanced and the carbon dioxide enhances the retronasal sensations which remind of the flavor of the grapes.

FOOD PAIRINGS

The richness and fragrance of the Moscato d'Asti DOCG Righej make this wine enjoyable with any kind of dessert and aged cheese.

Serving temperature: 12 °C



¹ A.V.V. Carta geologica d'Italia 1:100.000;

² IPLA, 2007. Carta dei Suoli del Piemonte 1:250.000