

MOSCATO D'ASTI DOCG

Righeij

The Moscato d'Asti DOCG Righeij 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.

VINEYARD

Grape varietal: White Moscato;
Altitude: 250-330 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: 10,000 q/ha;
Wine yield: 7,500 L/ha.

VINIFICATION

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

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

Then, they are put in the pneumatic press to divide the skins from the must (soft crush). The must is then left to rest about two days in stainless steel thermo-conditioned tanks (13 °C) to separate the turbidity.

The clear must is filtered and stored in stainless tanks at a temperature of 0 °C.

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

Eventually, after clarification, the isobaric bottling is carried out, in order to transfer the soft bubbles from the tanks to the bottles; so then the Moscato d'Asti DOCG is ready to be marketed.

The overpressure in the bottles must never exceed 2 bars.

ORGANOLEPTIC PROFILE

Bubbles: thin and persistent;

Colour: light straw yellow;

Bouquet: typical and fragrant, with floral, fruity and herbal notes;

Taste: aromatic, sweet, typical and crisp. 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 Righeij make this wine enjoyable with any kind of dessert and aged cheese.

Serving temperature: 12 °C



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

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