



OCEANO MOSCATO D'ASTI DOCG

MOSCATO D'ASTI DOCG WAS ALREADY BEING PRODUCED IN THE MONFERRATO AREA IN THE 13TH CENTURY. THE STATUTES OF THE COMMUNE OF CANELLI, IN THE YEAR 1200, ATTEST TO THE CULTIVATION OF THE MOSCATO VINE AS THE MOST DIFFUSED IN PIEDMONT.

GIOVANNI BATTISTA CROCE, A JEWELLER FROM MILAN, BEGAN, AT THE END OF 14TH CENTURY, THE CULTIVATION OF THIS GRAPE VARIETY AND THE VINIFICATION METHOD OF MOSCATO WINE, AS EXPLAINED IN A BOOK TITLED: "ABOUT THE EXCELLENCE AND DIVERSITIES OF THE WINES PRODUCED ON THE MOUNTAIN OF TURIN AND ABOUT THE WAY OF PRODUCING THEM".

APPELLATION: MOSCATO D'ASTI DOCG

PRODUCTION AREA: CANELLI (ASTI), PIEDMONT.

VARIETY: MOSCATO.

VINIFICATION: SOFT PRESSING OF THE WHOLE GRAPE WITH MEMBRANE PRESSES. STATIC CLARIFICATION AT LOW TEMPERATURES AND THEN FILTRATION AND CONSERVATION OF THE MUST IN TEMPERATURE CONTROLLED TANKS AT ZERO DEGREES. SECONDARY FERMENTATION OF RESIDUAL SUGARS IN AUTOCLAVES (PRESSURIZED TANKS).

CHARACTERISTICS: STRAW YELLOW COLOR WITH GOLDEN HUES. PLEASANTLY SWEET AND FRAGRANT AROMAS OF PEACH, ORANGE BLOSSOMS AND ACACIA FLOWERS, WITH HINTS OF SAGE AND CITRUS FRUITS. THE WINE DELIVERS A PLEASANTLY SWEET TASTE WITH FLAVORS OF FRESH WHITE STONE FRUIT LINGERING ON THE PALATE.

PAIRINGS: MOSCATO D'ASTI LOW ALCOHOL MAKES FOR A VERY VERSATILE FOOD COMPANION. IT PAIRS PARTICULARLY WELL WITH ALMOST ANY TYPE OF DESSERT. A CLASSIC PAIRING IN ITALY IS WITH PROSCIUTTO, FIGS AND MELON. THIS WINE ALSO GOES WELL WITH SPICY ASIAN FOODS.

ALCOHOL CONTENT: 5% VOL.

SERVING TEMPERATURE: 10-11 °C.



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