



MOSCATO D'ASTI DOCG BOSCO D'LA REI

COUNTRY Italy

APPELLATION Moscato d'Asti DOCG

REGION Piedmont

WINEMAKER Fiorenzo Dogliani

GRAPES 100% Moscato



BACKGROUND

Beni di Batasiolo is the largest family-owned wine producer in Italy's Piedmont region. Since 1978, the winery has grown to encompass over 320 acres of vineyards. The Dogliani family works with the land and allows nature to ensure their wines' quality comes first. Batasiolo's vines prosper across nine beni - or estates - in Piedmont. The estates' soil, climate and position among the hills produce a range of noble, elegant wines. For this Moscato d'Asti, Moscato grapes are manually harvested the first week of September from the clay marl soils of the Boscareto vineyard in Serralunga d'Alba. This wine can age 2-5 years in bottle.

DESCRIPTION

COLOR: Straw yellow, clear and bright.

NOSE: Intense, clean aromas of rose, peach, white fruit, apricot, figs and orange flowers.

VINIFICATION

After destemmed whole berries are cold macerated for 48-hours, the must is cooled & kept up to a month before a second, slow fermentation. When the wine reaches 5.5% ABV, it is bottled with its natural sparkle.

ANALYSIS

Alcohol: 5.5% TA: 5.9 pH: 3.1 RS: 110 g/L

SERVING SUGGESTIONS

An excellent dessert wine, perfect for fruit salads, cakes and cream pastries. The ideal accompaniment to traditional Panettone. Serve at 6-8 °C (42.8-46.4 °F).

BOTTLE SIZES

750 ml

