

# MONGIOIA



## THE STAR OF THE WINEMAKERS L'ASTRALIS Moscato d'Asti DOCG 2018

### CHARACTERISTICS OF THE VINEYARD

<b>Grape variety:</b>	100% Moscato Bianco
<b>Classification:</b>	Moscato d'Asti DOCG
<b>Training system:</b>	Guyot
<b>Exposure:</b>	South West
<b>Soil structure:</b>	white clay and small percentage of silt and sand

### PRODUCTION CHARACTERISTICS

**Vinification:** Each cru (limited vineyard, exclusive producer of a certain type of fine wine), is vinified alone. After the shortest possible time from the harvest, a particular pressing takes place. Spontaneous fermentation takes place with indigenous yeasts selected from our ancient vineyard in steel autoclaves, the wine is filtered with natural cotton canvas bags repeatedly from September to Easter of the following year.

**Refinement:** in the bottle, in a vertical position from 24 months to 60 months.

**Alcohol content:** 5.5% Vol

**Aging capacity:** 20 years

**Formats:** 750ml

**Vintage:** 2018

### ANCIENT METHOD

It is the method with which Moscato was produced since ancient times, the wine was filtered with canvas bags repeatedly from the harvest to Easter. To revive this tradition, Riccardo has built a machine that is similar to the historical one with innovative solutions that still improve the quality compared to the original. The result was to obtain a creamy, velvety, rich product. It enters the market one year after the harvest.

### CLASSIC COMBINATIONS WITH ASTRALIS

Oysters, Foie Gras escalope, Robiola from the Langhe, Panettone from Milan

**Other possible combinations:** soured trout, sweet and sour wild boar, culigiones

**The combination of the heart:** FRIED FROGS NOVARES



📍 Fraz. Valdivilla, 40 - 12058 Santo Stefano Belbo (CN) ITALIA

☎ Tel: + 39 0141 847301 | ✉ info@mongioia.com | 🌐 mongioia.com | 📱 MongioiaWinery