

## MOSCATO D'ASTI DOCG "BRUNA"

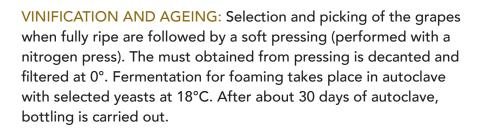


**SOIL**: Clayey and calcareous.

**CULTIVATION SYSTEM:** The traditional Piedmontese "Guyot".

YIELD PER HECTARE: 115 quintals AVERAGE AGE OF WINES: 8-40 years

**GRAPES: 100% Moscato** 



COLOR: Straw yellow with light golden reflections that recall the grapes.

FRAGRANCE: Intense, fresh, fragrant, reminiscent of notes of orange

blossom and sage with a hinted background of honey.

FLAVOUR: Sweet, balanced and slightly lively.

**ALCOHOL CONTENT: 6%** 

TOTAL ACIDITY: <5,60 gr. /L

RESIDUAL SUGARS: 134 gr. /L

PAIRINGS: Any kind of dessert, dry pastries, fruit and cream cakes. It is

also appreciated fresh at different times of the day.

SERVICE TEMPERATURE: 8/10°C

## **AWARDS**

**2023 LUCA MARONI** > 91 PUNTI (ANNATA 2021)

**2022 LUCA MARONI** > 88 PUNTI (ANNATA 2020)

**2022 AIS VITAE** > 3 VITI (ANNATA 2020)

**2021 AIS VITAE** > 3 VITI (ANNATA 2019)

**2021 LUCA MARONI** > 90 PUNTI (ANNATA 2019)

**2021 DECANTER WORLD WINE AWARDS** > 87 BRONZO (ANNATA 2020)

2020 GAMBERO ROSSO > 2 BICCHIERI NERI (ANNATA 2018)

**2019 AIS VITAE** > 2 VITI (ANNATA 2017)



N.B. We don't use herbicide in the vineyards and the bottled product has a low quantity of sulphites.