

# LUCA BOSIO

## MOSCATO D'ASTI D.O.C.G. 2016



### Description:

This straw-yellow Moscato comes from a grape variety that has probably the highest level of complex aromas of any Piedmont grape. It is up to the winemaker to bring the sweet fruit and floral flavors to the fore during vinification, as most of the work has already been done in the vineyards. The sunny hills, dry soils and cool climate of the Asti region helps shape Italy's finest effervescent Moscatos.

### Winemaker's Notes:

The sunny hills, dry soils and cool climate of the Asti region helps shape Italy's finest effervescent Moscato. The Moscato grapes for this wine come from vineyards located in Santo Stefano Belbo villages, at 200 to 300 ft. above sea level. The average age of the vines is 30 years and they are grown on a Southeast and Southwest facing, at a density of about 2,000 plants per acre. After harvesting, the grapes are pressed and the must is fermented in temperature-controlled autoclaves until the wine is at 5% alcohol. Then, it is hermetically sealed, allowing *pris de mousse* to take place over two months on the lees.

### Serving Hints:

This wine is a perfect accompaniment to fruits, aged cheeses or hazelnut cake, or great as an aperitif.

<b>PRODUCER:</b>	Luca Bosio Vineyards
<b>COUNTRY:</b>	Italy
<b>REGION:</b>	Piedmont
<b>GRAPE VARIETY:</b>	100% Moscato Bianco
<b>pH:</b>	3.15
<b>TOTAL ACIDITY:</b>	5.5 g/l
<b>RESIDUAL SUGAR:</b>	130 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	5.5	36.3	14	10.47	11.88	5X11	85785200500-0

