



## *Moscato d'Asti DUSS*

**Vineyards:** The vineyard are located in the village of Castiglione Tinella

**Age of vineyard:** around 30 years

**Average density of vines:** 5500 vines per hectare

**Method of cultivation:** classical Guyot method with medium-short pruning

**Winemaking:** The grapes are harvested ripe with a meticulous selection and press directly; the fermentation took place in stainless steel vats with temperature controlled a 4/5°C and pressure controlled; after few days fermentation is stopped at 5% by volume of alcohol and starts the moment of filtration .

**Refinement:** after this process of particular and delicate filtration, Moscato d'Asti is ready to be bottled and then ready to sell.

**Bottles production:** 3000 bottles approx