

LE LUCCIOLE

MOSCATO D'ASTI DOCG



GRAPE VARIETY: Moscato bianco.

AREA: Municipality of Canelli.

SUN EXPOSURE: South-west.

SOIL: Lime and marl.

FARMING METHOD: Guyot.

ORGANIC FARMING: No fertilizers and no chemical fungicides.

HARVEST PERIOD: First ten days in September.

HARVESTING METHOD: Hand-picking.

VINIFICATION: Soft-pressing with following must refrigeration.

FERMENTATION: Fermentation at low temperatures in pressurized tanks, up to 1.8 overpressure and a 5.5% alcohol content. Fermentation halt by chilling and following filtrations.

DURATION OF SECOND FERMENTATION: 1 month.

TECHNICAL DATA

ALCOHOL: 5.5% by vol.

ACIDITY: 6 g/l tartaric acid

SUGAR: 120 g/l

OVERPRESSURE: 1.8 bar

SENSORIAL PROFILE

Moscato d'Asti DOCG biologico Le Lucciole is characterized by its deep straw yellow color and golden highlights. Harmonious and aromatic, with refreshing hints of peach and sage, this intense organic Asti DOCG is a sweet, velvety nectar on the palate, lifted by the fragrant, lingering varietal aftertaste of the grape.

SERVING TEMPERATURE: 6-8°C