



BOASSO FRANCO
AZIENDA AGRICOLA



Moscato d'Asti docg

Vine: Moscato

Production area: Serralunga d'Alba municipal district

The vineyards

Surface: 2500 square metres

Age of vineyard: 25 years

Implantation order: 0.80x2.60

Number of vines per hectare:

Rootstock: 420A-S04

Soil: calcareous- clayey

Growing procedure: espalier with Guyot pruning.

The grape

Harvest: 100% by hand

Harvest period: end of August – beginning of September.

Maximum yield: 100 quintals/hectare of grape.

Wine maximum yield: 70%

Wine-making: Destemming, short maceration with the skins followed by soft pressing, and fermentation in steel autoclaves with temperature control at 12/15 ° C with natural second fermentation

The wine

Color: straw yellow with golden reflections

Aroma: intense aromatic with no notes of peach

Taste: sweet but not cloying

FEATURES OF WINE

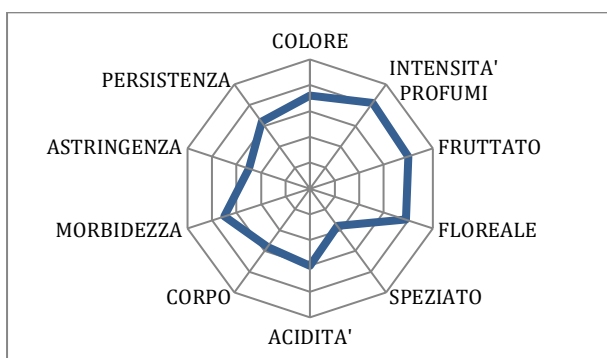
Alcoholic content (minimum): 11.00% vol.

Total acidity (minimum): 4,5 grams/litre

Net dry extract (minimum): 19 grams/litre

Tasting temperature: 8/10 °C

Combination food/wine: aperitifs, fresh cheeses, desserts and fruit.



JUDICIAL LIMITATIONS

Pb: max 0,20 mg/L Reg. UE 2015/1005 **Cu:** max 1 mg/L D.M. 29/12/1986 **Zn:** max 5 mg/L D.M. 29/12/1986 **Methanol** max 0,25 mL/100 mL alcohol art. 10-11 L.82 20/02/2006 **SO₂:** max 150 mg/L Reg. CE 606/09

Ocratossina A: max 2 µg/L Reg. CE 123/2005