



## MOSCATO D'ASTI DOCG

### La Brà



CLASSIFICATION: Moscato d'Asti DOCG

ZONE OF ORIGIN: Langhe, municipality of Treiso

VARIETIES AND PERCENTAGES: White Muscatel 100%

SOIL TYPE, EXPOSURE AND ELEVATION: the terrain is composed of calcareous white marl with a low clay content, of marine origin. Elevation varies from 200 to 350 metres above sea level. Westerly exposure.

PRODUCTION METHOD: the grapes are hand-harvested from the end of August up to the first days of September. The grapes are then pressed and kept at 0°C for static decanting. Next comes the fermentation stage, which is carried out at around 15-17° in special vats to maintain levels of carbon dioxide, and the pressure naturally created by the fermentation process. The wine is then bottled immediately, maintaining both the levels of carbon dioxide and the slight overpressure generated during alcoholic fermentation.

This Moscato d'Asti delightfully accompanies every celebration.

BOTTLES PRODUCED: around 4000 bottles.

YIELDS PER HECTARE: 70 ql/ha

#### ANALYTICAL DATA

Alcohol: 12.5-13 (resulting in 4.5-6.5)% vol.

Net dry residue: 16-18 g/litre

Total acidity: 5.3-5.6 g/litre

#### ORGANOLEPTIC CHARACTERISTICS

Colour: straw yellow with a fine-grained and persistent perlage.

Nose: fragrant and characteristic of the variety, with delicate herbaceous and citrus notes.

Tasting Notes: balanced and rich in minerals, it delicately satisfies the palate with an extremely refined and elegant sweetness.

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