



Antica Cascina San Rocco

Ricaldone

MOSCATO D'ASTI D.O.C.G

Production Zone: Ricaldone(AL) – Alto Monferrato

Grape variety: moscato bianco 100%

Training system: guyot

Plant density: 4500 plants/ha

Age of strains: 15 – 20 years

Exposure: south - south/east

Altitude: 250-300 m.s.l.

Soil: clay and limestone

Winemaking: takes place with a soft pressing from which you get the flower must (free-run juice) that is fermented with subsequent foam ing autoclave

Typology: sparkling white dessert wine.

Colour: straw yellow

Bouquet: intense, complex and aromatic with particular hints of sage and white peach

Taste: sweet, soft, quite fresh, balanced, intense and persistent, light and with slight effervescence.

Alcohol: 5,5%

Serving temperature: 6°-8°C

Best with: recommended for fruit pairings and any desserts at the end of the meal, but also for pleasant afternoon or evening "drinks".

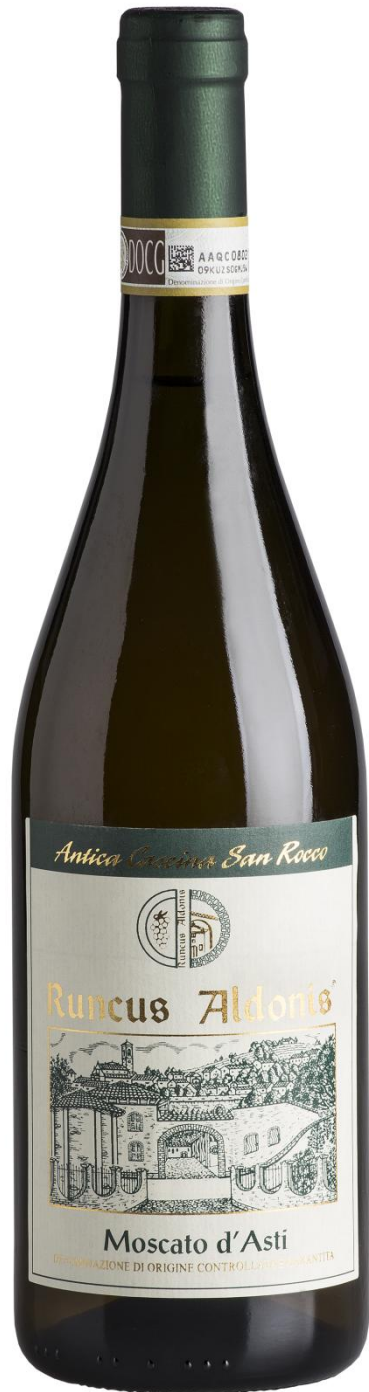
Available sizes: 750 ml bottles

Packing: cardboard boxes of 6 bottles, dimensions in cm H 31,5 x L 26 x D 17

Pallet: 19 boxes per layer –95 boxes per pallet (570 bottles)

dimensions in cm H 173 x L 120 x D 80

CONTAINS SULPHITES



Store out of direct sunlight at room temperature.

Az. Agricola Gaglione Simone – Via San Rocco, n. 19 – 15010 Ricaldone (AL)

C.F. GGLSMN94H03A052E - P.IVA . 02640460065 info@runcusaldonis.it (+39)334/1097107 Simone