

GIORGIA

Giorgia is the first Massimo's child. She was born in May of the 2000: it was definitely one of the most joyful and happy time of Massimo's life.

Right in the same year the first *Moscato* grapes have been harvested in the vineyards purchased at the beginning of the season: from long time Massimo had the wish to produce a Moscato and he was looking around for the right vineyard.

Massimo had no doubt to dedicate a sweet wine to his little and sweet girl *Giorgia*: for sure then the *Moscato Giorgia* is the wine that Massimo always carries in his hearth.

WINE

APPELLATION: **Moscato d'Asti D.O.C.G.**

GRAPES: **Moscato "Canelli" 100%**

TYPE: **sweet white**

AGEING POTENTIAL: **2 years**

FOOD PAIRING: classic dessert wine, excellent with cream- and fruit- cakes, fresh or dry pastries, fresh fruit, but also with hard and intense flavor cheese; ideal as good aperitif and refreshing drink at any time of the day.

FOOD PAIRING WITH PIEMONTESE DISHES: Torta di Nocciole, Mousse al Torrone, formaggio Gorgonzola Dolce d.o.p.

IDEAL SERVICE TEMPERATURE: **8° - 10° C.**

VINEYARDS

TRAINING SYSTEM: vertical trellis, grass is cultivated between the rows

PRUNNING: simple guyot -

SOIL TYPE: mainly calcareous clay

PLANTING DENSITY: 5000 vines/hectares

AVERAGE VINE AGE: 30 years

ORIENTATION: East /South-East facing

HARVEST

PERIOD: september

METHOD: hand-picked in 20 Kg. capacity baskets

YIELD PER HECTARE: 6,5 tons grapes (1,3 Kg. per vines), 35 hectolitres wine

WINE-MAKING

TYPE OF VAT: stainless-steel tanks

LENGHT OF FERMENTATION: 6/7 days, depending on vintage

FERMENTATION CONTROL SYSTEM: thermo-regulation -

FERMENTATION TEMPERATURE: 12° C

FERMENTATION NOTES

The fermentation process is halted by chilling the must when it reaches 5% in alcohol level; then the wine is micro-filtered with filter-membranes 0,35 microns to secure stabilization and avoid bottle re-fermentation

TASTING NOTES

The Moscato d'Asti is one of the most distinctive aromatic sweet-wine in the world; to serve chilled, you will enjoy a great sensation of joy and excitement. To be drunken in 2 - 3 years.

