Bixio
PODERI

Moscato d'Asti Vecchia Storia

DOCG

Grapes Variety

I00% Moscato Bianco

Viticultural details

Hand harvest. Training System Guyot. Over the years the best clones have been selected and planted, for a concentrated grape, rich in acidity and aromas. «The soils are hilly, we call it“ white earth ”because the soil is basically sandy.

Vinification and maturation

The first must is clarified and stored in steel tanks at a temperature of -3 °C to prevent spontaneous fermentation from starting. «Every week we transfer a small quantity of must to the fermentation department where, by raising the temperature and inculcating selected yeasts, the fermentation process begins. We transform about 100 hectoliters of must into wine every week, in order to have a product that is as fresh as possible ».

Gradazione Alcohol

around 5 % vol.

Features

Colour: straw yellow.
Bouquet: intense and aromatic, with hints of acacia flowers and peach.
Palate: sweet, aromatic, elegant and fresh thanks to a good acidity.

Pairings

Fruit tarts, panettone, pandoro, colomba and biscuits.

Serve at: 8-10°C. (45-50°F.)

BIXIO PRODUTTORI S.A.S.
Via Corte Fornari, 36
37047 San Bonifacio (VR) - Italy
Tel. +39 +39 045 6104369
www.bixiopoderi.it - bixio@bixiovini.it