



Giuliana

## MOSCATO D'ASTI DOCG

**Production area:** Neive

**Grapes:** Moscato 100%

**Exposure:** south-west

**Altitude:** 380 m above sea level

**Type of soil:** mixed chalky clay

**Average age of the vines:** 40-45 years

**Yield per hectare:** 10 000 kg

**Harvest:** first week of September

**Fermentation tank:** stainless steel at temperature controlled

**Fermentation temperature:** 14°C / 57°F

**Duration of the fermentation:** 6-8 days

**Tank of aging:** stainless steel at controlled temperature

**Durata dell'affinamento:** 4 months

**Serving temperature:** 6°C / 43°F

**Tasting glass:** tight tulip

**Storage:** vertical bottles

**Life:** 3-5 Years



azienda agricola

RIVETTI MASSIMO

Via Rivetti, 22 - 12052 Neive (CN) Italy P.IVA 02810060042

Tel e Fax +39 0173 67505 - [massimo@rivettimassimo.it](mailto:massimo@rivettimassimo.it) - [www.rivettimassimo.it](http://www.rivettimassimo.it)