



ISOLABELLA DELLA CROCE

VALDISERRE
MOSCATO D'ASTI D.O.C.G.

Vine density:

6500 vines per ha;

Vine age:

60 years;

Aspect:

Southeast, South, Southwest;

Soil type:

Limestone base with marl, predominantly loose;

Grape variety:

Moscato Bianco;

Yield:

6 tonnes per ha.;

Vinification: Destemming, soft crushing and pressing, fermentation at a controlled temperature to assist the second fermentation. When the alcohol level reaches 5°, the temperature is reduced and fermentation blocked. Tartaric stabilisation is then performed and the wine bottled under sterile conditions.;

Analytical data:

Alcohol content: 5.30% vol;

Residual sugar: 145.00 g/l;

Total acidity: 5.30 g/l;

PH: 3.20;

Volatile acidity: 0.15.

Wine list entry: Isolabella della Croce Moscato d'Asti D.O.C.G. - Valdiserre

Tasting notes: The aim of this Moscato, which is vinified as vino frizzante (semi-sparkling wine), is to express as best as possible the aromatic bouquet typical of this ancient variety, and preserve the subtle aromas inherent to the grape. Whence fermentation at a strictly controlled temperature and a second fermentation delicate enough that the subtle, extremely fragrant bouquet is not overpowered by the carbon dioxide produced. The wine is pale straw yellow in colour with lively effervescence and faint green highlights that belie its youth and vivacity. Highly aromatic nose that combines well with the terpenes, which enhance the characteristic citrus aromas. Elegant blossom and musk notes, which are also highly typical of the variety. In the mouth, the wine is frankly zesty, which provides a pleasant counterbalance for its sweetness and glyceric content. This acidity is all the more noticeable in the finish, which is particularly long for a Moscato, as the sweet sensation is almost entirely superceded by a refreshing desire to salivate, with the result that the wine is suitable for pairing not only with the classic desserts (leavened or deep-fried desserts), but also with "sweetish" cured meats (due to their high fat content and low salt content) and light and creamy mousses. Proof of the quality and drinkability of this wine can be seen in the host of international awards conferred on Valdiserre, including the international Muscats du Monde awards.



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