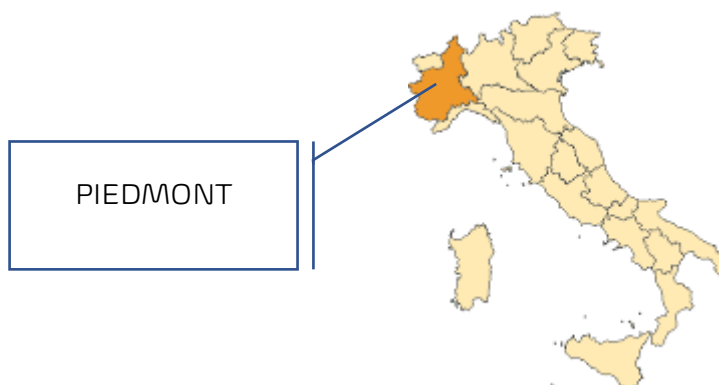




FRANCESCA COLLECTION
Moscato d'Asti DOCG



ESTATE:	FRANCESCA COLLECTION
WINE:	Moscato d'Asti DOCG
GRAPES:	100% Moscato
REGION:	Piedmont
CITY:	Santo Stefano Belbo, Asti
SOIL:	Limestone - clay hillside
TASTING NOTES:	
COLOR:	Golden-yellow with bright greenish highlights
PERLAGE:	Generous perlage of thin bubbles that dance in the glass and tingle the tongue and the palate
NOSE:	Elegant bouquet of fresh flowers, orange blossom, white peaches and pears, it is an explosion of the characteristic aromas of Moscato
TASTE:	Sweet, round and balanced by good acidity. Clean and long finish

COMMENTS:

The area of production of the "Moscato d'Asti" includes 52 small villages in the county of Asti, Cuneo and Alessandria.

There are two wines made under the "Asti" docg appellation: Moscato d'Asti and Asti Spumante. Both wines are made using 100% Moscato grape but the Asti Spumante is SPARKLING while the Moscato d'Asti is FRIZZANTE semi-sparkling (below 2 bar of pressure).

To reach the complexity and to preserve the delicate aromas of Moscato, the grapes are de-stemmed, soft pressed and immediately refrigerated to a temperature of 0° degree Celsius (32°F) to avoid any type of undesired fermentation.

The juice can remain at this stage for several months waiting for the time to be bottled. In fact the Moscato d'Asti is fermented only few days prior bottling to ensure the most intense aromas and complexity in the glass.