



# Moscato d'Asti

## LA GALEISA

**Wine:** Naturally lively

**Color:** deep straw yellow

**Fragrance:** aromatic, intense and complex

**Taste:** sweet, pleasantly acidulous, with delicate and long lingering flavour, full bodied, round and velvety.

**Accompanying:** an excellent desert wine, it perfectly accompanies strawberries, cooked peaches filled with macaroons, jam tarts or hazelnut cakes.



### Il Vigneto

Surface (Ha): 3,5

Variety of vine planted: Moscato

Year of planting: 1970

Altitude (m): 320 m a.s.l.

Exposure: South South-West

Position: Hilly

Type of soil: Marl-Limestone

Slope of the hill: 25-30%

### The production process

The moscato grape, the most renown of Aromatic varieties, requires a specific technique to preserve all the grape's fragrance in the wine.

Immediately after the harvest, done **only by hand**, we press the grapes softly and we clarify and filter the must.

We preserve this **grape juice** in refrigerated tanks at 2 °C below zero until it is time for the temperature controlled fermentation, which is made in autoclave with selected yeasts to obtain a lively wine.

The producing process is the same for all the Moscato wines, although everyone has specific characteristics based on the **different vineyards**.