



GUIDO VADA

FLORENTINO

Moscato d'Asti DOCG

Wine:

Grape: 100% Moscato

Production: 6000 bt

Format: 750 ml

Alc content : 5-5.5%

Curiosity: Daily Wine on Slow Wine 2017.

Vineyard:

Location: Coazzolo

Elevation: 320 m sl

Exposure: East

Soil: limestone

Yield: 9 tons x ha

Cellar:

Harvest period: beginning of september

Winemaking procedure: controlled temperature fermentation at 16-17°C until it reaches 5% alcool, refermented with indigenous yeasts in pressured tank.

Ageing and refinement: refinement in bottle for at least 1 month.

Suggestion:

How to drink it? Always and with no question. With whatever you like!