

IN FINE

Moscato d'Asti Docg



TENUTA
LA MERIDIANA
ORIGINAL BARBERA SINCE 1890



Soil type: marly
Altitude: 250 m
Vines per hectare: 5000
Yield per hectare: 10 t
Harvest: manual
Training system: guyot
Exposure: West



Varieties: Moscato 100%



Vinification: The grapes undergo gentle pressing and the resulting must is clarified by flotation. Alcoholic fermentation takes place in autoclave and is promptly interrupted—once approximately 5% alcohol and 2 bar of pressure are reached—by cooling and filtration, preserving the wine's natural sweetness and aromatic intensity.



Alcohol: 5% vol



Tasting notes: Straw yellow in colour, with classic varietal aromas of peach, white flowers, and sage. On the palate, sweetness takes the lead, supported by fine bubbles and a lively acidity that invites another sip.



Typical pairings: Desserts, fresh cheeses.

Top pairings: Panettone.

Unusual pairings: Oysters.



Serving T°: 6-7°C