



Bravo Wine Imports

PIEMONTE – *Cantina Boeri*

Ribota Moscato D'Asti DOCG



Classification: Moscato d'Asti DOCG

Production area: Bracco Quaglia hills in Bionzo, a small hamlet of Costigliole d'Asti.

Grape variety: Moscato 100%

Vinification: Thinning of the grapes at the end of July. Manual harvest, where the finest bunches are collected into small wooden crates. Then grapes are gently pressed. Fermentation takes place in pressure-controlled vessels at low temperatures.

Aging: 3 months in inox steel vessels of 5000 liters each, with electronically controlled temperature

Color: intense hay yellow

Bouquet: Luscious perfume of spring flowers and honeyed melons/apricots

Palate: lightly sweet, with frothy effervescence, light body and fresh, delicate flavors that explode on the palate

Serve at: 12°C

Food pairings: Though this wine has been renowned for its perfect pairing with deserts, it has become increasingly popular also as an aperitif.

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