

mosketto

MOSKETTO FRIZZANTE ROSATO

COUNTRY: Italy
REGION: Piedmont
CLASSIFICATION: Rosé frizzante
VARIETAL: 100% Piedmont aromatic varieties
ALC/VOL: 5.5%

WINEMAKER: Daniele Astegiano
BOTTLE SIZE: 750 ml
SRP: \$11.99

BRAND BACKGROUND:

Mosketto is the combination of two famous grapes, Moscato and Brachetto, both locally grown in Piedmont and the base for our delicious mildly sweet, naturally bubbly, low alcohol wines. The wines are made in the same way as the more classic Moscato D'Asti and Brachetto D'Acqui but are stopped from fermenting at low alcohol retaining the natural sugars from the grapes.

WINE BACKGROUND:

Cuvée highlights the joyful side of the Piedmont aromatic varieties including Moscato bianco and Brachetto outside the production specifications of the respective DOCG.

WINEMAKING / VINIFICATION:

White vinification. Mosketto is made from grape must (juice). This is not ordinary must, but comes entirely from 100% aromatic Italian grapes. The light fizzle you find on your tongue is the natural carbonation making it your go-to drink for any occasion or season.

AGING & BOTTLING:

The fermentation process is carried out for 25/30 days, at a low temperature. Once the fermentation is complete, the sparkling wine is refined on fine dregs for 20/25 days, to complete and enrich its organoleptic properties.

HARVEST:

Second half of September

ELEVATION:

25/30 days "sur lies".

CLIMATE:

Mediterranean / Characterized by multiple microclimates that differ from each other in terms of temperature range, altitude, rainfall, ventilation

SOIL:

The vineyards are located on the hilly ridge that goes from Acqui terme to Santo Stefano Belbo passing through the amazing hills of Mombaruzzo, located at an altitude between 250 and 400 meters above sea level. A large part of the soils that give life to our Cuvée are characterized by light limestone marl while the minority part has a strong sandy component. The different microclimates affected by this selection of musts offer a complete photograph of the expressions of the native aromatic varieties

ANALYSIS:

Acidity: 6,2 g/L pH: 3.19 Residual Sugar: 103 g/L

PALATE/TASTING NOTES:

Its bright pink color and a delicate mousse invite the senses to discover a nose and palate bursting with ripe fruit and flowers.

PAIRINGS:

Immensely enjoyable anytime, but a more classic accompaniment is with dry pastries, mixed berries and creme brulee, it also lends itself to contrasting very spicy dishes.

UPC:

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