

**LOCATION:**

Italy > Piedmont >  
Langhe > Moscato d'Asti DOCG

**VARIETY:**

Moscato Bianco

**WINEMAKERS:**

Paolo & Aldo Demarie



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**SCIENCE**

ABV: 5.5%

SUGARS: 148 g/L

TOTAL SO<sub>2</sub>: <180 mg/L

TOTAL ACIDITY: 5 g/L

# Demarie Moscato d'Asti

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**EXPERIENCE**

**NAME:** Moscato d'Asti needs no introduction for most people. The region of Asti (the "d" means "from" in Italian,) is famous for this light refreshing, carbonated style.

**CHARACTER:** A wine with no sugar added, the carbonation and sugar exists naturally from the shortened fermentation process. Beautiful stone, orchard, and tropical fruits abound with expressive floral aromatics like honeysuckle and orange blossom. The freshness on the finish gives a feeling of meyer lemon sweetness and acidity.

**ENJOY WITH:** Great with sorbets and desserts, fresh fruits, fresh cheeses, pastries, and daytime parties with friends.

**BEST RESULTS:** Serve at 40-45° F, in a white wine glass.

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**EXPRESSION**

**FERMENTATION & EXTRACTION:** Direct press, fermentation happens in temperature controlled tanks and stopped before completion to retain the natural sugar and carbonation.

**ELEVAGE:** The wine settles in tank until it is ready to be bottled.

**FINING & FILTERING:** Fined with Bentonite clay, vegan.

**SULFUR:** More sulfur is traditionally used in sweet wines to prevent the sugars from refermentation. what is added is the minimum necessary to protect the wine.

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**SOURCE**

**FARMING:** Practicing organic

**LAND:** Southern exposed hillsides, 1,000-1,300 feet a.s.l. on sandy marl soils just south of Treiso and the Barbaresco zone, in the commune of Trezzo Tinella under the Moscato d'Asti DOCG designation.

**VINE:** The vines were planted in the early 1980s. dry-farmed, Guyot.

**HARVEST & PRODUCTION:** 1,000 cases.

