



— Agricola —
COLLE BELVEDERE

MOSCATO D'ASTI DOCG "FESTA"

"Smells like poached pears in cardamom syrup and dawn dew on jasmine. Pure and as clean as antique white linen sheets, baked apples still in the oven and a teaspoon of cinnamon caught in a shaft of light through the kitchen window. Not the sweetest Moscato d'Asti and all the more delicious for it, finishing dry and crisp, with just a whisper of bubbles. I just love the unusual, distinctive dustiness on the finish of this wine. It's somehow ancient, and still, and full of memories, even as it is bursting with life and light and childlike newness."

Jancis Robinson, 16,50 points

GRAPE VARIETY: 100% Moscato

SOIL COMPOSITION: South - East exposition, altitude 310 m asl. These hills, of recent geological formation, have on the surface a mainly calcareous soil, with a high presence of quartz sand and very fine limestone, which alternate with compact layers of gray sandstone.

AVERAGE PLANTING YEAR: 1965, traditional Guyot.

HARVEST: Manual, beginning September

VINIFICATION AND AGEING: Immediately after harvesting, the grapes are taken to cold storage rooms where they undergo a reduction in temperature up to 6° C, which is essential for preserving the aromas during pressing. Cold maceration in contact with the skins for 4 hours. Fermentation in stainless at 16° C until reaching 5% vol of alcohol. Fermentation is stopped at -3° C.

FESTA, the bubbles that you expect in a happy day, spending good time with the family and your beloved ones. Making a party, a Festa in Italian.

