



MOSCATO D'ASTI DOCG

MOSCATO D'ASTI **BASS TUBA**



MOSCATO FROM ALTA LANGA

Our Moscato is grown in the production area of Alta Langa, vineyards at a higher altitude on cooler hills with good atmospheric temperature range promoting the creation of terpenes and aromas. Moscato D'Asti DOCG Bava maintains the original grape aroma fragrant and intact: a balance between the sweetness and the freshness of its natural liveliness. Great to finish a meal, it pairs elegantly with a dessert; its low alcohol content makes it a delicious natural drink to be consumed nicely chilled on any occasion, and also as ingredient of refreshing cocktails. The richness in sugar, the low alcohol content and the intense aromatic fragrance make it the best ingredient for a refreshing sorbet.

VINEYARD

Varietal: Canelli White Moscato 100%
Altitude: over 250 metres a.s.l.
Soil: limestone
Vine training technique: guyot

WINEMAKING

For this Moscato, like for our reserve wines, the grapes are picked, arranged in cases and pressed fresh. The aromatic free-run must is then let to decant naturally at cold temperatures and stored until re-fermentation, that is done in steel vats.

WINE

Strongly aromatic with an explosive bouquet of flowers and fruit. The palate is intense, sweet and persistent with balanced acidity. The little bubbles harmoniously match its sweetness and complete its elegance by bringing in the glass the essence and the fragrance of the grapes of origin.

BAVA - Azienda Vitivinicola e di Invecchiamento

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