



FEDERICO FERRERO

SORÌ GALA MOSCATO D'ASTI DOCG

Grape varietal: Moscato Bianco.

Production area: Gala.

Hectars: 12

Altitude: 400 m above sea level.

Slope exposure: South.

Year of vine planting: 1960.

Method of cultivation: Guyot.

Average yield: 90 quintals per hectare.

Alcoholic content: 5,5% vol.

Sugar: 120 g/l.

Total acidity: 6,5g/l.

Vinification: the grapes are harvested during the middle of September and pressed. The first pressing must is immediately clarified, filtered and cooled at a temperature of 0°C with 1%. One month after the harvest the wine is ready for the "prise the mousse" by fermentation in pressure tanks in order to obtain a pressure of 2,5 bar and an alcoholic content of 5,5% vol. Before to bottle the wine the sterile filtration it is done. At the beginning of November the wine is ready to be drunk.

Wine characteristics: fresh wine, sweet, aromatic, this is the best wine to accompany desserts but also an ideal wine for any moment of the day.



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