

MOSCATO D'ASTI DOCG "Tenuta del Fant"



Vineyard locations	Colosso and Santo Stefano Belbo
Grape varietal	100% white muscat
Exposure	south-east and south-west facing
Altitude	320 meters/1050 feet above sea
	level
Soil	Sandy calcareous
Average age of vines	35 years
Yield	65 hl per hectare
Harvest time	Mid-September
Fermentation	Temperature controlled stainless
	steel vats
Fermentation temperature	15-16℃/59-61°F
Length of fermentation	7 days
Alcohol	5.5 %
Storage	Vertical bottles
Aging potential	2 years
Serving temperature	6-8°C (43-46°F)
Recommended glass	Classic wide champagne glass