



Ribota Moscato d'Asti DOCG



Classification:	Moscato d'Asti DOCG
Name:	Ribota
Origins of the name:	In our local dialect "Ribota" means to be together with friends, eating, drinking, having fun in enjoyable company. For us, this word expresses the spirit of our Moscato.
Production area:	Bricco Quaglia hills in Bionzo, a small hamlet of Costigliole d'Asti.
Vineyard:	Bricco Quaglia
Grape variety:	Moscato 100%
Vine density:	5500 per hectare
Vine age:	29 - 31 years
Training method:	Guyot
Sun exposure:	south / south-east
Soil:	calcareous base, mixed clay
Yield:	9000 kg per ettaro
Annual Production:	12000 bottles
Vinification:	Thinning of the grapes end of July. Manual harvest in September where the best bunches are collected. Fermentation in pressure-controlled vessels at low temperatures.
Aging:	3 months in inox steel vessels of 5000 liters each, with controlled temperature
Color:	intense hay yellow
Bouquet:	Luscious perfume of spring flowers and honeyed melons/apricots
Palate:	lightly sweet, frothy effervescence, light body and fresh, delicate flavors
Alcohol content:	5,5°
Serve at:	12°C
Aging potential:	1 - 2 years
Food pairings:	Though this wine has been renowned for its perfect pairing with deserts, it has become increasingly popular also as an aperitif.
Reviews:	2 Glasses Gambero Rosso, 85/100 Veronelli Guide, 15/20 L'Espresso's Guide, Silver Medal 2007 SMV Canada