

## Cordero San Giorgio

### *Exergia Moscato d'Asti DOCG*



**Vineyard:** The vineyards are located in San Giorgio di Castiglione Tinella , in Langhe area (Piedmont), and are characterized by mainly calcareous soil with sandy veins. The average age of the vines is about 40 years: the oldest was planted in the 50s and the youngest in 2012.

**Winemaking:** After a selection of the best grapes, a soft pressing is carried out to preserve the most aromatic part, followed by natural cold settling. The must is stored in stainless steel tanks at a temperature of -3 °C. The alcoholic fermentation takes place in an autoclave and, upon reaching about 5% vol., it interrupted by rapid refrigeration. In order to preserve its fragrant aromaticity and freshness, the Moscato does not undergo malolactic fermentation and, after sterile filtration, it is cold bottled.

**Grape varieties :** 100% Moscato Bianco

**Vineyard age :** Average age of 40 years

**Soil :** Mainly calcareous soil with sandy veins

#### **Tasting notes :**

Brilliant straw yellow color and fine perlage. The nose is intense and aromatic, opening with a delicate bouquet in which hints of acacia flowers, peach and a musky aroma can be recognized. On the palate it is sweet, elegant and fresh thanks to its good acidity. Lingering finish of ginger and summer fruits.



Sustainable

