



**BUSSIA S OPRANA**

**MOSCATO D'ASTI DOCG**

Grape variety: 100% moscato bianco

Vinification: soft pressing of the grape most with floatation and filtration, fermentation in autoclave at controlled temperature for 7 days, and consequential secondary fermentation. Interruption of the fermentation with cold temperature, microfiltration, sterile and isobaric bottling for the natural CO2 maintenance.

**Technical and organoleptic characteristics:**

Alcohol content: 5,2%

Azienda Agricola **Bussia Soprana** s.s.a. Località Bussia, 88/a – Monforte d'Alba (CN)

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