



Poderi Elia Moscato d'Asti D.O.C.G.

(moh-SKAH-toh DAH-stee)

Made by one of Italia's greatest producers of Barbaresco, Poderi Elia's Moscato d'Asti is a minor revelation in the mouth. Floral sweet, this wine tastes as if it were sifted through flint and honey. With delicate, lovely bubbles and a color that loves candlelight, this Moscato is a bit addicting so it must be enjoyed with caution!



LOCATION

Piemonte, Italia.
(Town of Neive)
9 hectares. 350-400 meters.



SOIL

White tufo (clay and sand).



ESTATE

Poderi Elia.
(poh-DAY-ree ay-LEE-ah)



VINE

Guyot.
3,000-4,600 vines per hectare.
.75 bottle per plant average yield.



WINEMAKER

Federico Stella.
(fay-day-REE-ko STAY-lah)



VINIFICATION

Fermentation in temperature controlled tanks for five days.



VARIETALS

100% Moscato d'Asti.



BARREL

No barrel aging.



RESIDUAL SUGAR

130.0 grams per liter.



MATURATION

No aging.



ACIDITY

6.0 grams per liter.



VINTAGE PRODUCTION

800 cases.



ALCOHOL

5.0% by volume.



FOOD PAIRING

Powdered chocolate cake, almond cookies,
and bleu cheese with crisp apples.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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