## Pierinvaletta Moscato d'Asti Organic

## Azienda Agricola Rivetti Massimo ( Pierinvaletta )

## Italy - Piemonte - Moscato d'Asti DOC

Delicious Moscato flavors with a tropical fruit flavors and aromas, as well as a nice fresh acidity to balance the classic sweetness.

| SpecificationsAppellationMoscato d'Asti DOCWine TypeSparklingVarietals100% MoscatoAge of VinesLess than 10 years oldAgricultural PracticesOrganicCertificationsECOGRUPPO OrganicSoil typeCalcareous SoilsVinificationThe grapes are harvested at desired level of ripeness (brix).<br>Then the grapes are crushed and , the juice is being separated from the skins.<br>The juice is left<br>to ferment only partially. When the desired level of alcohol is reached, the wine is chilled and filtered, leaving some un-fermented sugar in the future wine.<br>This is the reason why Moscato d'Asti are low in alcohol and fairly sweet. Not all the sugar has been transformed into alcohol during fermentation.Production1,200 (9-liter cases)PairingsDelicious on its own, bt also with Sushi or cheese. It is also an excellent base for corcitalic  |                        |   |
|---|------------------------|---|
| AppellationInstance of a number of a second sec | Specifications         |   |
| Vine Type100% MoscatoVarietals100% MoscatoAge of VinesLess than 10 years oldAgricultural PracticesOrganicCertificationsECOGRUPPO OrganicSoil typeCalcareous SoilsVinificationThe grapes are harvested at desired level of ripeness (brix).<br>Then the grapes are crushed and , the juice is being separated from the skins.<br>The juice is left to ferment only partially. When the desired level of alcohol is reached, the wine is chilled and filtered, leaving some un-fermented sugar in the future wine.<br>This is the reason why Moscato d'Asti are low in alcohol and fairly sweet. Not all the sugar has been transformed into alcohol during fermentation.Production1,200 (9-liter cases)Delicious on its own, bt also with Sushi or cheese. It is   | Appellation            | Moscato d'Asti DOC  |
| VarietalsDescriveAge of VinesLess than 10 years oldAgricultural PracticesOrganicCertificationsECOGRUPPO OrganicSoil typeCalcareous SoilsVinificationThe grapes are harvested at desired level of ripeness (brix).<br>Then the grapes are crushed and , the juice<br>is being separated from the skins.<br>The juice is left<br>to ferment only partially. When the desired level of alcohol<br>is reached, the wine is chilled and filtered, leaving some<br>un-fermented sugar in the future wine.<br>This is the<br>reason why Moscato d'Asti are low in alcohol and fairly<br>sweet. Not all the sugar has been transformed into alcohol<br>during fermentation.ProductionJ.200 (9-liter cases)Delicious on its own, bt also with Sushi or cheese. It is   | Wine Type              | Sparkling   |
| Age of VinesOrganicAgricultural PracticesOrganicCertificationsECOGRUPPO OrganicSoil typeCalcareous SoilsVinificationThe grapes are harvested at desired level of ripeness<br>(brix).<br>Then the grapes are crushed and , the juice<br>is being separated from the skins.<br>The juice is left<br>to ferment only partially. When the desired level of alcohol<br>is reached, the wine is chilled and filtered, leaving some<br>un-fermented sugar in the future wine.<br>This is the<br>reason why Moscato d'Asti are low in alcohol and fairly<br>sweet. Not all the sugar has been transformed into alcohol<br>during fermentation.Production1,200 (9-liter cases)Delicious on its own, bt also with Sushi or cheese. It is  | Varietals              | 100% Moscato  |
| Agricultural PracticesECOGRUPPO OrganicCertificationsECOGRUPPO OrganicSoil typeCalcareous SoilsVinificationThe grapes are harvested at desired level of ripeness<br>(brix).<br>Then the grapes are crushed and , the juice<br>is being separated from the skins.<br>The juice is left<br>to ferment only partially. When the desired level of alcohol<br>is reached, the wine is chilled and filtered, leaving some<br>un-fermented sugar in the future wine.<br>This is the<br>reason why Moscato d'Asti are low in alcohol and fairly<br>sweet. Not all the sugar has been transformed into alcohol<br>during fermentation.Production1,200 (9-liter cases)PairingsDelicious on its own, bt also with Sushi or cheese. It is   | Age of Vines           | Less than 10 years old  |
| CertificationsCalcareous SoilsSoil typeCalcareous SoilsVinificationThe grapes are harvested at desired level of ripeness<br>(brix).<br>Then the grapes are crushed and , the juice<br>is being separated from the skins.<br>The juice is left<br>to ferment only partially. When the desired level of alcohol<br>is reached, the wine is chilled and filtered, leaving some<br>un-fermented sugar in the future wine.<br>This is the<br>reason why Moscato d'Asti are low in alcohol and fairly<br>sweet. Not all the sugar has been transformed into alcohol<br>during fermentation.Production1,200 (9-liter cases)Delicious on its own, bt also with Sushi or cheese. It is   | Agricultural Practices | Organic   |
| Soil typeDeficition of the grapes are harvested at desired level of ripeness (brix).<br>Then the grapes are crushed and , the juice<br>is being separated from the skins.<br>The juice is left<br>to ferment only partially. When the desired level of alcohol<br>is reached, the wine is chilled and filtered, leaving some<br>un-fermented sugar in the future wine.<br>This is the<br>reason why Moscato d'Asti are low in alcohol and fairly<br>sweet. Not all the sugar has been transformed into alcohol<br>during fermentation.Production1,200 (9-liter cases)PairingsDelicious on its own, bt also with Sushi or cheese. It is  | Certifications         | ECOGRUPPO Organic   |
| Vinification(brix).<br>Then the grapes are crushed and , the juice<br>is being separated from the skins.<br>The juice is left<br>to ferment only partially. When the desired level of alcohol<br>is reached, the wine is chilled and filtered, leaving some<br>un-fermented sugar in the future wine.<br>This is the<br>reason why Moscato d'Asti are low in alcohol and fairly<br>sweet. Not all the sugar has been transformed into alcohol<br>during fermentation.Production1,200 (9-liter cases)PairingsDelicious on its own, bt also with Sushi or cheese. It is   | Soil type              | Calcareous Soils  |
| Production Delicious on its own, bt also with Sushi or cheese. It is  | Vinification           | (brix).<br>Then the grapes are crushed and , the juice<br>is being separated from the skins.<br>The juice is left<br>to ferment only partially. When the desired level of alcohol<br>is reached, the wine is chilled and filtered, leaving some<br>un-fermented sugar in the future wine.<br>This is the<br>reason why Moscato d'Asti are low in alcohol and fairly<br>sweet. Not all the sugar has been transformed into alcohol |
| Pairings  | Production             | 1,200 (9-liter cases)   |
| also all excellent base for cocktails.  | Pairings               | Delicious on its own, bt also with Sushi or cheese. It is also an excellent base for cocktails.   |

## **Codes, Weights and Measures**

| UPC           | 7 84585 02705 7    |
|---------------|--------------------|
| Units/Case    | 12                 |
| Unit Size     | 750 mL             |
| Container     | bottle             |
| SCC           | 1 07 84585 02705 4 |
| Case Weight   | 37                 |
| Cases/Pallet  | 50                 |
| Layers/Pallet | 10                 |

MOSCATO D'ASTI

ORGANIC

| ABV | 4.50%                        |
|-----|------------------------------|
| SRP | \$ 21.99 USD<br>750mL Bottle |