



GUIDO MAZZARELLO  
*Vinicoltori da Generazioni*



## PIEMONTE D.O.C. MOSCATO

**VARIETY:** Moscato 100%

**YIELD OF GRAPES PER HECTARE:** 115 ql/ha

**ZONE OF PRODUCTION:**  
zones of D.O.C. certification in Piedmont

**PERIOD OF MATURATION:**  
end of August to beginning of September

**WINEMAKING:**  
grape pressing and conservation of musts  
in refrigerated tanks, partial fermentation  
in autoclaves before bottling

**COLOUR:** intense straw yellow

**TASTE:**  
typically aromatic, recalling  
grape must

**ALCOHOL CONTENT:** 5% ABV

**TOTAL ACIDITY:** 5,30

**RESIDUAL SUGARS:**  
high amounts because alcoholic fermentation  
is voluntarily interrupted

**OPTIMUM AGE FOR DRINKING:**  
preferably within one year

**SERVING TEMPERATURE:** 10°-12° C (50°-54° F)