

TERA RÜSA



MOSCATO D'ASTI
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

wine made with organic grapes



TERA RÜSA

PRODUCT OF ITALY

MOSCATO D'ASTI

DOCG

Production area: Mango, Neive
Grapes: Moscato 100%

Exposure: south-west
Altitude: 380 m above sea level
Type of soil: mixed chalky clay
Average age of the vines: 40-45 years
Yield per hectare: 9000 kg
Harvest: first week of September

Fermentation tank: stainless steel at temperature controlled
Fermentation temperature: 14°C / 57°F
Duration of the fermentation: 6-8 days
Tank of aging: stainless steel at temperature controlled
Duration of ageing : 4 months

Serving temperature: 6°C / 43°F
Tasting glass: tight tulip
Storage: vertical bottles
Life: 3-5 Years

Tasting Impression: Sweet, smooth with fruit and flower notes.
Meal Coupling: Ideal as aperitif or at the end of the meal with fruits, aged cheeses or hazelnut cake

R.M. FAMILY

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