

LODALI

DAL 1939



Lodali Moscato d'Asti DOCG 2022

Grapes:	100% Moscato
Region:	Piedmont
Vineyard Location:	Treiso
Exposure:	West, Northeast
Altitude:	985 feet (300 meters) above sea level
Soil:	Clay
Vine Training:	Guyot
Vine Age:	20-25 years old
Vine Density:	4,500 vines per ha
Vine Yield:	10,000 kg per ha
Time of Harvest:	Late August
Total Production:	20,000 bottles bottles
Vinification Process:	The hand-picked grapes are fermented in autoclaves at a controlled temperature for about 30 days
Aging Process:	The wine ages 30 days in bottle.
ABV	5.00%
Dry Extract:	19 g/l
Total Acidity:	5.90 g/l
Volatile Acidity:	0.26 g/l
Residual Sugar:	136.6 g/l
pH:	3.2
Yeast:	Cultivated
Winemaker:	Walter Lodali /Umberto Cagnasso
Tasting Notes:	Straw yellow in color with a fresh and fragrant nose featuring floral notes. Sweet, delicate, and aromatic on the palate with a great sense of place.
Cellaring:	Up to two years
Closure:	Screwcap
Food/Menu Pairing:	Aperitif, fruit and dessert.