

LA DORIA

SAN CRISTOFORO



PRODUCER PROFILE

Estate owned by: Gianni Martini/Eleonora Martini
Winemaker: Massimo Marasso
Total acreage under vine: 60
Estate founded: 1800
Winery production: 100,000 Bottles
Region: Piemonte
Country: Italy

La Doria Moscato d'Asti 2023

WINE DESCRIPTION

This Moscato comes from La Doria's own vineyards, located on the left bank of the Lemme torrent, a viticultural ecosystem that, thanks to the alluvial nature of the soil and the favorable microclimate, allows for a wine of constant quality and intense perfumes.

TASTING NOTES

Brilliant straw yellow color. Its aroma is elegant with citrus and pear notes. It is fresh and aromatic on the palate, and finishes with good minerality.

FOOD PAIRING

Excellent as an aperitif and perfect with fish, soups, risottos, raw meat, salads and summer fare.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Moscato d'Asti DOCG
Vineyard size:	15 hectares
Soil composition:	Marn/Clay
Training method:	Guyot
Exposure:	East
Year vineyard planted:	1990
Harvest time:	September
First vintage of this wine:	2019
Bottles produced of this wine:	100,000
Average Wine Age:	30 years

WINEMAKING & AGING

Fermentation container:	Stainless steel vats
Length of alcoholic fermentation:	15 days
Fermentation temperature:	59 °F
Type of aging container:	Stainless steel tank
Total SO ₂ :	185 mg/L

ANALYTICAL DATA

Alcohol:	5.5%
pH level:	3.25
Residual sugar:	115 g/L
Acidity:	5.7 g/L
Dry extract:	21 g/L