



Azienda Agricola Boveri Luigi

## RAMASCO

*Light straw yellow with greenish highlights.  
Typical aromatic flavours of Moscato grapes, notes of white peach  
and sage, sweet yet never cloying, well-balanced by nice acidity.  
It pairs perfectly with leavened sweets and cream puffs.  
Best served at 6/8°C  
Taste ideally in cups for aromatic wines.*

**Vintage:** 2011

**Grape variety:** 100% Moscato grapes

**Production Area:** Piedmont, Colli Tortonesi

**Soil:** marly-calcareous

**Exposure and elevation:** southern, 300 metres a.s.l.

**Training system:** guyot, 4700 vines per ha.

**Age of vines:** 4 years

**Yield per ha.:** 7 tons/ha.

**Vinification process:** soft pressing, must settling and fermentation  
of the decanted clear juice. Fermentation temperature: 14-15°C.

**Ageing:** bottled immediately to preserve its carbon dioxide that makes it  
naturally bubbly with no further additions.

Released on the market immediately after bottling.

**Alcohol:** 5.5% by vol.



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