

# Moscato d'Asti DOCG Bosc d'la Rei 2021

## BACKGROUND

Beni di Batasiolo is one of the most predominant family-owned wine producer in Italy's Piedmont region. Since 1978, the winery has grown to encompass over 320 acres of estate vineyards. The Dogliani family works with the land and allows nature to ensure their wines' quality comes first. Batasiolo's vines prosper across nine beni or estates in Piedmont. The estates' soil, climate, and position among the hills produce a range of noble, elegant wines. For this Moscato d'Asti, Moscato grapes are manually harvested the first week of September. This wine can age 2-5 years in bottle.

## WINEMAKING & AGING

After destemmed whole berries are cold macerated for 48-hours, the must is cooled & kept up to a month before a second, slow fermentation. When the wine reaches 5.5% ABV, it is bottled with its natural sparkle.

## TASTING NOTES

Straw yellow, clear and bright. Intense, clean aromas of rose, peach, white fruit, apricot, figs, and orange blossom.



B E N I D I  
**BATASIOLO**

## ORIGIN

Moscato d'Asti DOCG, Piedmont, Italy

## GRAPE VARIETIES

100% Moscato

## SIZES

750ml

## TECHNICAL DETAILS

ABV: 5.5, TA: 5.9, RS: 110, Ph: 3.1,  
Closure: Screw Cap

## WINEMAKER

Oreste Dogliani



750ML

