

MOSCATO D'ASTI

Crushing and Pressing

- ☪ Partially or completely crushed grapes should be gently pressed, preferably using pneumatic presses (**maximum pressure 1.5 Bar**)
- ☪ Verify YAN (>150 ppm)
- ☪ Verify free SO₂ (<15 ppm)
- ☪ Verify metals (copper in particular)
- ☪ Base wine turbidity (>50 NTU)
- ☪ pH and total acidity (pH 3.2 max)
- ☪ juice clarification: **EnartisZym RS** 2 g/hL
- ☪ Yeast: **EnartisFerm ES 181** 20 g/hL, °T around 14°-16°C (57°-61°F)
- ☪ Nutrient: **Nutriferm Energy** 10 g/hL
- ☪ Follow procedure for Pied de Cuve inoculation
- ☪ Add at the same time **20 g/hL of EnartisPro Arom,**
- ☪ Add at the same time **60 mL/hL of gum arabic Citrogum**
- ☪ Maintain temperature around **15°C (59°F)**

Fermentation

- ☪ When the wine in the pressure tank ferments up to 5% alcohol, close the CO₂ relief valves. As a result, when the wine reaches 7% alcohol it will have a pressure of 6-7 bars, sufficient to ensure the 3 bars in bottle required by law.
- ☪ Once the expected results are achieved, verify protein stability and clarify with **Pluxbenton N**

Bottling

- ☪ add 3 g/hL of **EnartisTan Skin**
- ☪ add 100-120 mL/hL of gum Arabic **Citrogum** in order to improve tartaric stability.