

TORLASCO

ITALIA



"I'm keen about fragrances. And extraordinary grapes don't escape me. Never"

Rachele Torlasco lit up the upper-class salons of Piedmont at the beginning of the 19TH century. Thanks to an extraordinary joy of life and charming spirit, she made friendly relationships with the exponents of the aristocracy of the time.

The aura that **Donna Rachele** emanated, was also due to a particular scent that would follow her , a sort of unforgettable, distinct and iridescent perfume. She also had an innate passion for different aromas therefore she started to study and list the different fragrances of many plants, flowers, herbs and fruits. As time went by she discovered the secrets, the right balance and the perfect harmony among the scents and she started to create new and fantastic perfumes.

The first person , who became bewitched by **Donna Rachele** was a dashing French land-owner. He suggested that Donna Rachele make a wish upon the fragrances.

She said that she always wanted to own a land near Canelli in Asti province, where a delightfully scented white grape called Moscato was grown. The intriguing French man fulfilled the wish. **Donna Rachele** started right away to dedicate all her work to the beautiful aroma of grapes. She even discovered that the name Moscato, was first used in Middle Ages with the meaning of "fragranced" from the Latin word "muscus" of creating to a highly fragranced wine thrilled **Donna Rachele**.

With the first vintage she achieved a Moscato with an unique aroma, delicate but at the same time intensive with an unique aroma, delicate but at the same time intensive with the flavour of lime and wisteria and nuances of sage , peach, apricot, lemon and orange. The wine was excellent! Everybody was so pleasantly surprised that from that time on **Donna Rachele** became "**Madame Rachele**", the woman of Moscato antonomasia.

Today the labels of **Torlasco Moscato d'Asti** depict a caricature of the eccentric grape-lady Donna Rachele "**Madame Rachele**" skilfully drawn by a local artist.

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MOSCATO D'ASTI DOCG

GRAPE VARIETY: Moscato bianco.

GROWING AREA: 52 towns along the Asti, Alessandria and Cuneo provinces.

SOIL: Mixed. Mainly calcareous-chalky.

BREEDING METHOD: Guyot.

HARVESTING METHOD: Hand picking.

HARVESTING METHOD: Early September.

VINIFICATION: Soft pressing of the grapes and immediate refrigeration of the juice. Second fermentation in sealed tank at low temperature to reach a 1.8 bar of pressure and 5,5% vol of alcohol. Following filtration of the re-fermented must.

DURATION OF THE PROCESS: 1 month.

TARGET: Obtain a sweet wine full of perfumes that recalls the fresh fragrances of grape-piking.

TECHNICAL INFORMATION

ALCOHOL: 5,5% vol

TOTAL ACIDITY: 6 g/l in as tartarico

SUGAR CONTENT: 115g/l

PRESSURE: 1,8 bar

SENSORIAL PROFILE

COLOUR: Straw yellow with golden reflections.

BOUQUET: Intensely aromatic with notes of fresh sage and peach.

PALATE: Sweet, full and mellow. The aftertaste is intense, with clearly perception of the Moscato aroma.

SERVING TEMPERATURE: 6-8°C