

Moscato d'Asti docg



An ancient variety named "white muscat of Canelli," which has been used to make wine ever since the Roman age, and a unique wine, renowned the world over its rich aroma and festive fragrances.

This very special wine is obtained by natural fermentation, has a low alcohol content, and is naturally cheerful, lively and fresh; this is why, it gives its best in its first years of life.

Vineyards

Most of the grapes come from our own vineyards on the sunniest hillsides of our estate.

The plots stretch over a large area at approx. 200 m asl, and have a South-East by South exposure. The slope has an average gradient of 15%. The soil, which is highly alkaline, with alternating strata of tufa, clay and sand, is rich in limestone splinters.

Harvest & winemaking

Harvest operations begin on Sept. 1th-15th.

After soft pressing, vinification consists of a cold-storage phase, followed by fermentation and, eventually, by the development of effervescence in a pressure tank for up to 30 days.

The end of this phase coincides with bottling.

Tasting Notes

The wine is characterized by floral and fruity nuances: orange blossom, pears, golden apples, pineapple, moss and sage hues.

A perfect match for biscuits, non-creamy pastry and fruit, it combines unexpectedly but successfully with fresh cold cuts and fermenting cheeses.

Serving temperature: 9-10°C.

Actual alcohol: 5.2-5.8 % vol.