CASCINA
VALLE ASINARI
- SAN MARZANO OLIVETO -

MOSCATO D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Vinification: carried out with soft pressing of whole grapes, clarifies and filtration of the must before fermentation in tanks and at low temperature. Aging: it is a wine which should be drunk young; after a few weeks from bottling the wine is ready for consumption. The aroma fragrance, typical of those grapes, infuses this wine an intense scent of musk, of orange blossom, sage and honey,and causes prolonged emotions from the persistence of a joyful flavor. When tasted, in the glass, the wine is clear, straw yellow color. The taste is pleasantly sweet, characteristic, very balanced, and it just refers to honey and grapes collection.

Very pleasant between meals, it is the ideal companion for many types of sweets, especially those with flavor fine and delicate.

Grape variety
100% Moscato

Production area
Asti areas

Exposure and altitude
East-west, 250-400 masl

Type of soil
calcareous clay

Alcohol content
5%

Serving temperature
10 °C

Bottle size
0,75 L