

MOSCATO D'ASTI DOCG



Moscato d'Asti is an extraordinary dessert wine, sweet, aromatic and slightly sparkling. It is one of our land's greatest prides, unique throughout the world. The vine is the ancient *Moscato bianco del Piemonte* (white Moscato of Piedmont), already known in Ancient Roman times and currently cultivated with love in our "Cascina Sargentin" vineyards, a zone highly adapted for growing this particular variety.

The wine has a **brilliant straw-yellow color** with soft green reflections. A delicate white froth evolves into a very fine and persistent perlage. Its full nose is aromatic, floral and fruity as well as intense and persistent. The taste, pleasantly sweet and fresh due to the low alcohol content and correct acidity, is smooth and rich with musky sensations typical of the Moscato grape: the wine's aromatic persistence is very long and intense.

The dessert wine *par excellence*, it pairs well with fresh pastries and cakes, the classic *panettone*, all kinds of baked desserts and fruit.

To better appreciate the wine's extraordinary bouquet, it should be served in a classic crystal glass at a temperature of around 10°C.

Moscato is considered to be the wine of happiness and friendship.

Variety:	White Moscato
Rootstocks:	Kober 5BB - SO4
Plant Density:	5,000 plants per hectare
Training System:	Free-standing espalier with "Guyot" pruning
Average Altitude:	270 m above sea level
Exposure:	Southeast, Southwest
Soil:	Sub-alkaline mixture with sufficient organic substances
Plantation Dates:	1980/2001
Zone:	Neviglie
Cultivated Area:	2.7 hectares