



## Moscato d'Asti Cascinetta 2016

**Designation:** Moscato d'Asti DOCG

**Grapes:** 100% Moscato d'Asti

**Winemaking:** The grapes are selected from vineyards on the Vietti estate located in Castiglione Tinella. The vineyards are planted with 4,500 vines per hectare, which are almost 40 years old with yields of 65 hl/ha. Only the best Moscato grapes with extended maturation are used for the Cascinetta. The grapes are crushed, pressed and naturally clarified. Must is kept without sulfites in a cold storage, at low temperature in order to naturally prevent fermentation. Before the bottling, we add yeast and temperature is increased to 12°-14° C. Alcoholic fermentation occurs in stainless steel pressured tanks to preserve natural CO2 from the fermentation. The fermentation is stopped at 5% Alc. by reducing again the temperature. There is no malolactic fermentation to preserves acidity, varietal fruit character and freshness

**Aging:** The wine is held in stainless steel tanks until bottling.

**Description:** Pale sunshine yellow color and slight frizzante, this Moscato d'Asti has intense aromas of peaches, rose petals and ginger. On the palate, it is delicately sweet and sparkling with balanced acidity, good complexity and a finish of fresh apricots.

**Food Pairings:** as aperitif, perfect accompaniment to Pan-Asian cuisine and lobster as well as pastry, fruit based and creamy desserts and blue cheeses.

**Alcohol:** 5,0 % Alc. by vol.

**Total Acidity:** 6,10 g/L

**Estratto secco totale:** 18 g/L

