



Moscato d'Asti Cascinetta 2008

Designation: Estate-bottled Moscato d'Asti DOCG

Region: Asti, Piedmont, Italy

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 plants per hectare, which are almost 35 years old with yields of 65 hl/ha. Only the best Moscato grapes are used for the Cascinetta. The grapes are crushed, pressed and clarified. Alcoholic fermentation occurs in stainless steel autoclave to preserve some natural CO₂ from the fermentation. The fermentation is stopped at 5.5% Alc by reducing the temperature. Before the bottling we add yeast and temperature is increased to 12°-14° C for a second fermentation to take place in bottle. There is no malolactic fermentation which 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 modest acidity, good balance, good complexity and a finish of fresh apricots.

Food Pairings: The perfect accompaniment to Pan-Asian cuisine and lobster as well as fruit based and creamy desserts.

Alcohol: 5.25% Alc. by vol.

Total Acidity: 149,1 g/L.

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