



Moscato d'Asti Cascinetta 2012

Designation: Estate-bottled Moscato d'Asti DOCG

Region: Langa, 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 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 sulfite in a cold store, 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 autoclave to preserve natural CO₂ from the fermentation. The fermentation is stopped at 5.5% Alc. by reducing again the temperature. 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: as aperitif, perfect accompaniment to Pan-Asian cuisine and lobster as well as pastry, fruit based and creamy desserts and blue cheeses.

Alcohol: 5,5% Alc. by vol.

Total Acidity: 6,00 g/L

Total dry extract: 17,2 g/L

