

Moscato D'Asti DOCG

This is a wine for serene, friendly natter. For extending the convivial pleasure, a delicious companion of a sunny summer afternoon. It has a bright straw yellow colour, an intense fresh, fruity bouquet with a definite Moscato fragrance and a typical sweet, aromatic taste.

It maintains its fresh taste for over a year. It is not produced from grapes of the family estates.

Wine Type: Moscato (white, sweet)

Aging Type: iron steel

Tannins: no tannins

Sweetness: sweet

Rootstock: Kober 5 BB/SO4

Plant breeding: Guyot

Zone: Village of Castiglione Tinella 280 m. (Cuneo)

Soil: Marly arenaceous

Exposure: South-West

Soft pressing of the whole grape, in a membrane press, immediate fining and refrigeration (approximately 0°C), followed by filtering and holding in a refrigerating cell (0°C). After slow fermentation in an autoclave, it acquires a slight froth, before decanting in sterile bottles, ready two months after the harvest.

PRICE AVAILABLE ONLY ON REQUEST



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