



Moscato d'Asti LA CAUDRINA

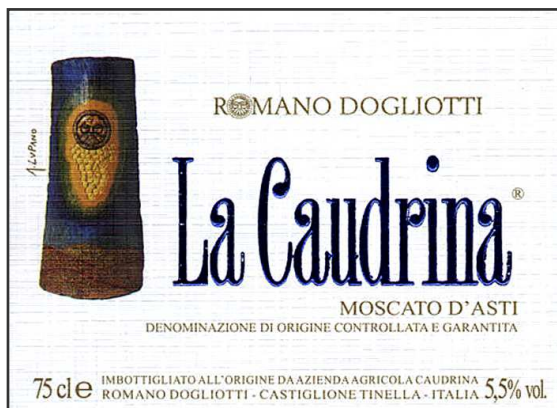
Wine: Naturally lively

Color: deep straw yellow

Fragrance: aromatic, with delicate flower scent

Taste: sweet, pleasantly acidic, with delicate and persistent aroma.

Coupling: perfect dessert wine, ideal with dry bakery, with the traditional "panettone" or the Easter "colomba". Due to its limited alcohol content it is also a nice refreshing drink.



Vineyard

Surface (Ha): 11

Variety of wine planted: 100% Moscato bianco

Year of Planting: 1979

Altitude (m): 280 m a.s.l.

Exposure: South South-West

Position: Hilly

Type of soil: Marl-Limestone

Slope of the hill: 20-30%

The production process

The moscato grape, the most renowned of aromatic varieties, requires a specific technique to preserve all the grape's fragrance in the wine.

Immediately after the harvest, done **only by hand**, we press the grapes softly and we clarify and filter the must.

We preserve this **grape juice** in refrigerated tanks at 2 °C below zero until it is time for the temperature controlled fermentation, which is made in autoclave with selected yeasts to obtain a lively wine.

The producing process is the same for all the Moscato wines, although everyone has specific characteristics based on the **different vineyards**.