



CANTINE DEL CASTELLO di SANTA VITTORIA

Moscato d'Asti

Variety: Moscato bianco di Canelli
Classification: Moscato d'Asti D.O.C.G.
Origin: comune Santa Vittoria d'Alba
Alcoholic content: 5,0 % vol
Grape yield per hectare: 90 quintals/ha
Farming system: espalier with guyot pruning
Harvest period: first ten days of September
Harvest method: hand harvested in 25 kg baskets
Longevity: 2 years
Recommended storage method: bottiglia in piedi
in cantina fresca e buia

Organoleptic characteristics

Colour: straw yellow with green reflections; fine perlage,
indication of slow fermentation and prise de mousse

Bouquet: fragrant and elegant, floral featuring
wisteria and lime, and fruity with hints of peach,
apricot and sage

Mouth feel: intense, elegant, persistent;
sweet sensations well balanced with a
pleasant acidity and fruity aromas

Recommended serving temperature: 8° - 9° C

Food matches: an after dinner wine to be served
with fresh fruit and dessert

Finish: floral sweetness

Winemaker: Nicola Fogliati

