

# LA CALIERA

## MOSCATO D'ASTI DOCG

*Denominazione di Origine Controllata e Garantita*

### VINE VARIETY

MOSCATO BIANCO DI CANELLI 100%

The name La Caliera has been chosen as a tribute to a lady whose home was on the outskirts of our vineyards and who played a treasured part in our lives. The memory of a warm, generous heart and a quiet, noble character is reflected in these old vineyards whose maturity produces a grape harvest rich with "suggestions".

Altitude: 450 metres above sea level

South Western facing slope with a 32% incline

Pruning System: Low Guyot

Average yield hectare/hl.55

### PRODUCTION TECHNOLOGY

After the harvest the Moscato grape, now ripe and sweet, undergoes a soft pressing in an air pneumatic press. The product obtained (grape juice) is refrigerated to 0°C in order to reduce the fermentation activity.

It is then filtered and put in a tank which retains the carbon dioxide and warms the product, which is still entirely sugary, to a temperature of 15°C.

The purpose of this is to promote the fermentation process which is allowed to continue until 5.0% vol. becomes alcohol. The product is then cooled to a temperature of 0°C in order to prevent further fermentation.

### TASTING NOTES

The unusual and distinctive vine produces a full-bodied, robust and velvety Moscato d'Asti. The intense aroma carries a fragrance of candied fruit, acacia flowers and a typical musky but delicate bouquet. Its scent of "violet" is quite unique.

### GASTRONOMIC MATCHES

Serve it cool at a temperature of 10-12°C in crystal glasses with dessert, confectionery, fruit salad and nut cake.

### OENOLOGICAL CHARACTERISTICS

Effective alcoholic content 5,0 % vol.

Potential alcoholic content 8,5 % vol.

Total alcoholic content 13,5 % vol.

### PACKAGING

6 bottles 75 cl. per case

12 bottles 75 cl. per case



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