



Moscato d'Asti DOCG Cascina Fiori

Variety

100% Moscato Bianco; it is a grape variety with ancient origins, appreciated even by the ancient Romans. The clusters have beautiful round berries with a golden colour, shading to a warm amber when ripe.

Vineyard

Location: Trezzo Tinella Cascina Fiori, Plot 6, Sub-plots 150, 152, 151

Characteristics: 400 meters above sea level, southeastern exposure, 2.7 x 0.8 meters spacing, 4,700 vines/hectare density, Guyot upward-trained vertical-trellised training system.

Age: Variable, the highest part is 20 years old the other one is 15 years old

Size: 1 hectare

Yield: 70 quintals/hectare

Harvesting period

First 10 days of September. Our vineyards have a high elevation and as a consequence, the harvest is never so early. The altitude of 400 meters above sea level provides great natural aroma to the grapes and our effort is to preserve it during the whole phase of maturing in the vineyard, adjusting the number of leaves that shade the grapes in the final phase of ripening, year per year.

Production

15,000 bottles

Vinification and Maturing

Manual harvesting into crates, destemming-crushing, cold maceration for 12 hours, pressing of the must and static clarification at around 8 °C for 48 hours. Fermentation in stainless steel and interruption of the fermentation using cold. Two different bottlings, one in November and one at the end of February and a third optional bottling in April.

Sensory characteristics

Beautifully intense yellow color, fragrant and aromatic bouquet with light floral hints, of sage, tangerine and yellow peach, and fresh, sweet and aromatic on the palate. A young, fresh, light and perfumed wine, well-matched with the best Italian desserts. We believe that Moscato is well-matched also with intense flavours such as fresh cheeses, salami and figs and salty anchovies. Some dare to pair it also with oysters.. we recall that in the past years a typical snack at our estate was: bread, toma cheese and Moscato d'Asti!

