

MOSCATO D'ASTI DOCG

Bright golden yellow in colour, with intense notes of peach, orange blossom, boxwood and sage in the nose. The palate is creamy and sweet, but also crisp and refreshing.

Type: Moscato d'Asti D.O.C.G.

Grape variety: 100% Moscato

Altitude: 330 m above sea level

Soil: loam-silt-clay

Harvest: early September

Vinification: the grapes are harvested manually into 20 kg crates and, once they reach the cellar, they undergo crushing and soft pressing. The must is cleared by natural decantation and undergoes partial alcoholic fermentation at a temperature of 16°C only after being kept at 0°C for about two months.



CAVALLERO
AZIENDA AGRICOLA