



Moscato d'Asti DOCG

“Centive”

Variety: Moscato 100%.

Vineyard: The grapes come mainly from our farmstead in Fontanile, one of the most vocated areas for the production of this wine. Historically, in fact, this area was recognized for growing aromatic grapes including Moscato and Brachetto as well as white grapes.

Vinification: After pressing the grapes, the must is separated and undergoes an initial filtration to clarify it. Fermentation takes place in autoclaves at fairly low temperatures for a period of about 20 to 30 days. During fermentation, foam taking takes place. To stop fermentation, the must is then cooled further and microfiltered for bottling, which occurs as early as November, two months after the harvest.

Pairings: Try it with spinach and strawberry salad, bruschetta with figs, gorgonzola and honey or verrines with ricotta and berries.

NOSE

The intense typically aromatic bouquet gives floral and fruity sensations, with notes of sage, elderflower and citrus.

VIEW

Typical straw yellow color.

MOUNTH

The palate is fresh and fragrant partly due to the right balance between sweetness and acidity. The fine development of carbon dioxide makes it delicately creamy and gives it a lingering and elegant finish.



“Ah ... this unknown ... we think we know everything about Moscato and yet we are only at the beginning. It seems that once upon a time, Moscato was consumed after a period of bottle aging that took place in underground cellars. So we were tempted...result? It's true! It is really interesting to uncork a good Moscato d'Asti after 5/6 years from its bottling. Try it to believe.”

Dino, Diana e Gianni