



Moscato d'Asti

Made from grapes grown on land registry plot number 101, this party wine has always been a family tradition at Ca' del Baio.

Denomination: Moscato d'Asti DOCG
Grape-variety: 100% white Moscato
Planting of vineyards: between 1953 and 1994
Type of soil: calcareous
Position: various
Harvest: early September

TASTING PROPERTIES

colour bright straw yellow, with fine persistent bubbles;
nose intense, aromatic and varietal, with fruity hints of apricot and linden blossom; taste sweet, light, with good acidity and a long, fresh finish.

PAIRINGS

the sweet Italian wine par excellence, it is traditionally served with sweet breads (brioche and panettone), cream and Chantilly-based sweets, and fruit desserts.

It can also make a fine match though for savoury snacks with preserved fish (anchovies, herring, mackerel), soft cheeses and cold meats.

Serving temperature: 8°C





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STORING

a wine to enjoy young, from as early as just a few months following the harvest and then throughout the year to celebrate... with sweetness!

Azienda Agricola Ca' del Baio

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CA' DEL BAIO

