



MOSCATO D'ASTI
D.O.C.G.

CASCINACASTLET



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LABEL

A butterfly sipping from a classic goblet filled with wine. Designed by a child, this image is perfectly styled for a wine that is a natural bearer of good cheer.

NAME

Named after the unique Moscato d'Asti variety, the pride of the Asti country.

VINE

The age-old Piedmont white Muscat, known since Roman times. Vineyards laid out on well-exposed hillsides planted to about 5000 vines per hectare produce a maximum 9 tonnes of grapes giving 6300 litres of wine.

HARVESTING

The grapes are picked by hand in the first half of September when they have acquired a yellow, old-gold colour and are ripe and juicy.

VINIFICATION

Carefully chosen grapes are sent straight to the winery. Soft pressing yields a must that is then cooled and filtered. Foaming is the result of natural fermentation in an autoclave and an isobaric filler is used for bottling.

REFINEMENT AND STORAGE

The sweetness and strong aroma of this wine make aging unnecessary. It should be drunk young, since its fragrance and freshness diminish in the course of time.

ORGANOLEPTIC CHARACTERISTICS

Brilliant pale straw yellow with delicate pale green hues. A slight white foam disperses to form a lingering sea of bubbles. Aromatic, flowery and fruity bouquet. Pleasantly sweet and fresh palate due to its low alcoholic strength and correct acid taste. A soft wine with the rich undertones typical of the Moscato grape. Intense and long-lasting aroma.

ALCOHOL CONTENT

5.5% by volume

SERVING SUGGESTIONS AND ACCOMPANIMENTS

This wine's extraordinary bouquet is best enhanced when it is served in crystal goblets at about 9-10°C. A dessert wine par excellence that goes well with all oven-baked cakes. It is also a good companion for pastries, filled cakes, fruit tarts and sweets eaten with a spoon. A splendid, readily appreciable table-talk wine that confers a joyous feeling of simplicity and freshness.