

# **CANELLI MOSCATO D'ASTI DOCG**

**Canelli Moscato d'Asti** has a sweet aromatic and velvety structure, we like to call it as Moscato d'Asti Gran Cru. We select only the best bunches of moscato from our oldest vineyards, more then 40 years old.



**denomination** Canelli Moscato d'Asti DOCG

#### type

Sweet white sparkling wine, denomination of controlled and guaranteed origin

grape variety Moscato 100%

### production method

De-stemming and crushing, followed by maceration on the skins for several hours prior to squeezing in horizontal presses. White vinification with fermentation and formation of a light mousse in pressure tanks with the addition of selected yeasts to reach for 60 days. Before bottling the wine undergoes microfiltration

#### view

Straw-yellow, tending to gold, brightened by shades of green

#### nose

Nice and fragrant, with a well-developed aroma of walnut shell, ripe apricot and coconut, enhanced by fresh touches of candies and dried grapes

# taste

Full-bodied, well-balanced, not too sweet with long fruity aromas lasting

# food pairing

Pastries and many sweets, but also cheeses, in particular seasoned and streaked with mould

# serving temperature

 $5 \circ C$ 



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