



MOSCATO D'ASTI DOCG "Bel Piano"

Moscato d'Asti "Bel Piano" is most important sweet wine born with the winefarm in 1988. In the past known as the Natural Moscato d'Asti for its freshness, its aromatic notes create a cool and heavenly atmosphere getting involved everyone fond of desserts, fruits salads and ice cream.



denomination

Moscato d'Asti DOCG

type

Sweet sparkling white 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 at controlled temperature for 20 days at 16°C. Formation of a light mousse in pressure tanks with the addition of selected yeasts. Stabilization with refrigeration at -4°C. Before bottling the wine undergoes microfiltration

view

Straw-yellow with delicate greenish highlights

nose

Fragrant, Muscat grape aroma with clear acacia and linden flower highlights

taste

Delicately sweet, but not cloying thanks to a marked acid content that brings out its fragrance

food pairing

Pastries, light-coloured fruit and cream-based desserts, panettone, hazelnut cakes, particular cheese such as Castelmagno. A very pleasant aperitif and thirst quencher at any time of the day

serving temperature

5 ° C

Cork or screw cap

Available also 0.375 lt. only screw cap

Az. Agr. Cascina Fonda s.s.

di Marco e Massimo Barbero

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