



Ca' del Principe

Qualità è indice di Distinzione

MOSCATO D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Grape variety:

produced with White Muscat.

Soil:

hard.

Cultivation system:

saw Guyot.

Harvest period:

generally at the second ten-day period of september according to the predetermined maturation level.

In the cellar:

soft pressing of the intact grapes.

Fermentation and maceration:

fermentation and maceration made in steel autoclave at low temperatures according to the Martinotti Method (Charmat). The fermentation occurs slowly for more than one month up to 4,50-5,00 alcohol content and after that it is interrupted through cooling. The bottling is at last preceded by a sterile filtration which keeps the yeasts in order to prevent a new fermentation of the product. After a rest in the bottle, like all the important wines, the Muscat of Asti swallows the shock of the bottling and it is ready to be served.

Colour:

brilliant straw-yellow with gold tints. Fine, vivid and lingering perlage.

Smell:

intensively aromatic, with the typical fragrance of the Muscat grapes. Delicate and with a fruity aroma that reminds the yellow peach and the mature apricot. The smell of sage and the musky aroma, which are typical of the grape of origin, characterize the product.

Taste:

sweet and harmonic, with a good balance between acidity and the sugars.

Alcoholic content:

4,5% vol.

Coupling:

this typical dessert wine is very versatile and is served fresh (8-10°) with cakes, fruit, ice-cream and dry confectionery. According to the tradition, this wine is ideal even for an afternoon break.

Technical information:

content of 75 cl.

Packing:

6 bottles box.



This delicious wine has an added value: now the label can be read by the blind, thanks to the overprinting with Braille alphabet.

Azienda Agricola Ca' del Principe

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