

CANTINE POVERO

# CANTINE POVERO 'CAMPO DEL PALIO' ASTI MOSCATO

ASTI • PIEDMONT • ITALY • EUROPE

## TECHNICAL DETAILS

### The Estate

Grandpa Tumlin planted the first vineyard in 1948, continuing the traditions of his ancestors, whose roots date back to 1837. Since then, Cantine Povero has maintained a constant commitment to responsible viticulture, working in concert with the seasons and inherent strengths of their lands.

### Wine Making

Removal of grape stalks and cooling at 10/12°C. Soft pressing at 0,6 Atm. Fermentation case is a stainless steel, temperature-controlled tanks. Fermentation temperature is between 15 to 16°C — with selected yeasts inoculation.

### Food Suggestions

Pairs well with fruit and almond tarts, dry biscuits like Torcetti , cheesecakes, figs, melon, tiramisu, blue cheeses like Gorgonzola and Stilton, spicy dishes of Indian or Thai cuisine.

## TASTING NOTES

The color is straw yellow with golden reflections and the perlage is fine and persistent. The flavor is sweet and fruity, typical of Moscato. A myriad of aromas come out brightly from the glass, including sage, orange peel, pear, apricot, honey, roses, and orange blossom.

### Muscat grape blend.

This wine contains allergens, sulfites.

SCAN >>  
More About  
This Wine



## ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 9.5
- Class: White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

