CANTINE POVERO

CANTINE POVERO 'CAMPO DEL PALIO' ASTI MOSCATO

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This Wine

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.

ATTRIBUTES

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

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